

HERSHEY'S

Cocoa Cookbook



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▲ Recipe titles preceded by a Hershey's Kiss are especially easy to make, even for beginners.

SUBSTITUTIONS

For baking chocolate: 3 tablespoons cocoa plus 1 tablespoon shortening or oil equals 1 square (1 ounce) baking chocolate.

For pre-melted unsweetened chocolate: 3 tablespoons cocoa plus 1 tablespoon oil or melted shortening equals 1 envelope (1 ounce) pre-melted unsweetened chocolate.

For semi-sweet chocolate: 6 tablespoons cocoa plus 7 tablespoons sugar plus $\frac{1}{4}$ cup shortening equals one 6-ounce package (1 cup) semi-sweet chocolate chips or 6 squares (1 ounce each) semi-sweet chocolate.

For sweet cooking chocolate: 4 tablespoons cocoa plus $4\frac{2}{3}$ tablespoons sugar plus $2\frac{2}{3}$ tablespoons shortening equals one 4-ounce bar sweet cooking chocolate.

Front cover: Chocolatetown Special Cake with Burnt Sugar Frosting, Two-Story Fudge, Chocolate Brownies with Mocha Butter Frosting, Festive Thumbprint Cookies, Peanut Butter Chip Chocolate Cookies.

Back cover: Cocoa Bundt Cake with Orange Glaze, Chocolate Upside-down Cake, Quick Creamy Chocolate Pudding, Cream-filled Cupcakes, Chocolate Cupcakes with Dark Chocolate Butter Cream Frosting, Chocolate Napoleons, Peanuttty Chocolate Apples, Chocolate Doughnuts, Favorite Hot Cocoa.

Cover photograph by Victor Scocozza

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Cooking with Cocoa

Chocolate cake. Brownies. Fudge frostings. Chocolate cream pie. Hershey's Cocoa makes your favorite recipes taste more chocolatey because cocoa has a more concentrated chocolate flavor. (Hershey's Cocoa is pure chocolate with about three-quarters of the cocoa butter removed; baking chocolate is pure chocolate, too, but with none of the cocoa butter removed. The important difference: cocoa butter adds no chocolate flavor to a recipe because it has no chocolate flavor.)

Hershey's Cocoa is convenient. You can store it almost indefinitely on your kitchen shelf with no loss of quality or change in its appearance, even after the can has been opened. Whenever you're ready to use it, spoon the cocoa straight from the can into your measuring cup, level it with a spatula or a knife and blend it as directed into your recipe. You don't need to pre-melt it; you don't have a pan to clean up afterwards. This makes cocoa a real time- and energy-saver.

And it's a money-saver, too. Six ounces of cocoa plus a small amount of shortening goes as far as eight ounces of baking chocolate.

Hershey's Cocoa is also a completely natural food—no additives, no preservatives. And it has the lowest fat content of any chocolate product because all that cocoa butter has been removed.

In this book you'll find more than 100 kitchen-tested recipes for cakes, desserts, cookies, candies, pies, frostings, coffee cakes and beverages—all made with Hershey's Cocoa. But you can also substitute cocoa in recipes that call for baking chocolate, pre-melted unsweetened chocolate, semi-sweet chocolate and even sweet cooking chocolate.

SUBSTITUTIONS

For baking chocolate or pre-melted unsweetened chocolate:

3 tablespoons cocoa plus 1 tablespoon shortening or oil equals 1 square (1 ounce) baking chocolate or 1 envelope (1 ounce) pre-melted unsweetened chocolate.

For semi-sweet chocolate:

6 tablespoons cocoa plus 7 tablespoons sugar plus $\frac{1}{4}$ cup shortening equals one 6-ounce package (1 cup) semi-sweet chocolate chips or 6 squares (1 ounce each) semi-sweet chocolate.

For sweet cooking chocolate:

4 tablespoons cocoa plus $4\frac{2}{3}$ tablespoons sugar plus $2\frac{2}{3}$ tablespoons shortening equals one 4-ounce bar sweet cooking chocolate.

NOTE: In these substitutions, don't use butter or margarine. They contain a slight amount of water, which could cause ingredients to separate.

There are three easy ways to blend cocoa into recipes that originally called for another chocolate product:

1. Combine cocoa (and sugar) with the dry ingredients. Add the extra shortening with the shortening already called for in the recipe.
2. Melt the extra shortening. Remove from the heat and blend in cocoa. If you're using oil, of course no melting is necessary—merely blend oil and cocoa. Either way, add mixture to the recipe as you would pre-melted unsweetened chocolate.
3. Something special: For extra cocoa flavor and color, add the extra shortening with the shortening already called for in the recipe. Mix cocoa and part of the water called for in the recipe into a smooth paste. Add to the creamed mixture.

If you like everything as long as it's chocolate, you'll love cooking with Hershey's Cocoa.

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CHOCOLATE FUDGE CAKE

½ cup butter or margarine, softened	2¼ cups unsifted all-purpose flour
½ cup shortening	1¼ teaspoons baking soda
2 cups sugar	½ teaspoon salt
2 eggs	1½ cups water
1 teaspoon vanilla	
½ cup Hershey's Cocoa	

Cream butter, shortening and sugar in large mixer bowl. Add eggs and vanilla; blend well. Combine dry ingredients; add alternately with water to creamed mixture. Pour into two greased and floured 9-inch round layer pans or two 8-inch square pans. Bake at 350° for 35 to 40 minutes for 9-inch layers, 40 to 45 minutes for 8-inch layers or until cake tester comes out clean. Cool 10 minutes; remove from pans. Cool completely; frost.

COLLECTOR'S CAKE

¾ cup butter or margarine	¾ cup Hershey's Cocoa
1¾ cups sugar	1¼ teaspoons baking soda
2 eggs	½ teaspoon salt
1 teaspoon vanilla	1½ cups water
2 cups unsifted all-purpose flour	

Cream butter and sugar in large mixer bowl. Add eggs and vanilla; beat 1 minute at medium speed. Combine flour, cocoa, baking soda and salt; add alternately with water to creamed mixture. Pour batter into two greased and floured 8-inch or 9-inch layer pans. Bake at 350° for 35 to 40 minutes for 8-inch layers, 30 to 35 minutes for 9-inch layers or until cake tester comes out clean. Cool 10 minutes; remove from pans. Cool completely; frost.

CHOCOLATETOWN SPECIAL CAKE

$\frac{1}{2}$ cup Hershey's Cocoa	$1\frac{1}{2}$ teaspoons baking soda
$\frac{1}{2}$ cup boiling water	
$\frac{2}{3}$ cup shortening	$\frac{1}{2}$ teaspoon salt
$1\frac{3}{4}$ cups sugar	$1\frac{1}{3}$ cups buttermilk or sour milk*
1 teaspoon vanilla	Burnt Sugar Frosting
2 eggs	(below)
$2\frac{1}{4}$ cups unsifted all-purpose flour	

Stir together cocoa and boiling water in small bowl until smooth; set aside. Cream shortening, sugar and vanilla in large mixer bowl; blend in eggs. Combine flour, baking soda and salt; add alternately with buttermilk to creamed mixture. Blend in reserved cocoa mixture. Pour batter into two greased and floured 9-inch or three 8-inch layer pans. Bake at 350° for 35 to 40 minutes for 9-inch layers, 25 to 30 minutes for 8-inch layers or until cake tester inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely. Fill and frost with Burnt Sugar Frosting.

*To sour milk: Use 1 tablespoon plus 1 teaspoon vinegar plus milk to equal $1\frac{1}{3}$ cups.

Burnt Sugar Frosting

Pour $\frac{3}{4}$ cup sugar into large heavy skillet. Cook and stir constantly over low heat until sugar melts and begins to turn a dark golden color; gradually stir in $\frac{3}{4}$ cup boiling water. Cook and stir over low heat until sugar dissolves and mixture comes to a boil; boil and stir 2 minutes. Cool completely. Cream $\frac{3}{4}$ cup butter or margarine in large mixer bowl. Add 2 egg yolks; blend well. Add 6 cups confectioners' sugar and sugar syrup, reserving 2 tablespoons syrup; beat to spreading consistency. Frost cake; drizzle with reserved syrup.

▲ COCOA MAYONNAISE CAKE

1 $\frac{3}{4}$ cups unsifted all-purpose flour	1 $\frac{1}{2}$ teaspoons baking soda
1 cup sugar	$\frac{1}{8}$ teaspoon salt
$\frac{1}{2}$ cup Hershey's Cocoa	1 cup mayonnaise
1 $\frac{1}{2}$ teaspoons baking powder	1 cup water
	2 teaspoons vanilla

Combine dry ingredients in large mixer bowl. Add mayonnaise, water and vanilla; beat 3 minutes at medium speed. Pour batter into greased and floured 10-inch tube pan. Bake at 350° for 45 to 50 minutes or until cake tester comes out clean. Cool 10 minutes; remove from pan. Cool completely; frost.

▲ CHOCOLATE SOUR CREAM CAKE

1 $\frac{3}{4}$ cups unsifted all-purpose flour	$\frac{2}{3}$ cup butter or margarine, softened
1 $\frac{3}{4}$ cups sugar	1 $\frac{1}{2}$ cups dairy sour cream
$\frac{3}{4}$ cup Hershey's Cocoa	2 eggs
1 $\frac{1}{2}$ teaspoons baking soda	1 teaspoon vanilla
1 teaspoon salt	

Combine flour, sugar, cocoa, baking soda and salt in large mixer bowl. Blend in butter, sour cream, eggs and vanilla on low speed. Beat 3 minutes on medium speed. Pour batter into greased and floured 13x9x2-inch pan. Bake at 350° for 35 to 40 minutes or until cake tester comes out clean. Cool completely; frost.

▲ WACKY COCOA CAKE

3 cups unsifted all-purpose flour	1 teaspoon salt
2 cups sugar	2 cups water
½ cup Hershey's Cocoa	¾ cup vegetable oil
2 teaspoons baking soda	2 tablespoons vinegar
	2 teaspoons vanilla

Combine flour, sugar, cocoa, baking soda and salt in large mixer bowl. Add water, oil, vinegar and vanilla; beat 3 minutes at medium speed until thoroughly blended. Pour batter into a greased and floured 13x9x2-inch pan. Bake at 350° for 35 to 40 minutes or until cake tester inserted in center comes out clean. Cool; frost as desired.

COCOA PARTY CAKE

1 cup butter or margarine, softened	½ cup Hershey's Cocoa
2¼ cups sugar	2 teaspoons baking soda
2 eggs	1 teaspoon salt
1 teaspoon vanilla	2 cups buttermilk or sour milk*
2¾ cups unsifted cake flour	

Cream butter and sugar in large mixer bowl. Add eggs and vanilla; blend well. Combine flour, cocoa, baking soda and salt; add alternately with buttermilk to creamed mixture. Pour into three greased and floured 8-inch layer pans or a 13x9x2-inch pan. Bake at 350° for 30 to 35 minutes for layers, 55 to 60 minutes for oblong cake or until cake tester inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely; frost.

*To sour milk: Use 2 tablespoons vinegar plus milk to equal 2 cups.

DEVIL'S FOOD CAKE

$\frac{3}{4}$ cup butter or margarine, softened	1 teaspoon baking soda
$1\frac{1}{2}$ cups sugar	$\frac{1}{4}$ teaspoon salt
$1\frac{1}{2}$ teaspoons vanilla	$\frac{1}{2}$ cup buttermilk or sour milk*
2 eggs	$\frac{1}{2}$ cup boiling water
$1\frac{3}{4}$ cups unsifted all-purpose flour	Fluffy Vanilla Frosting (below)
$\frac{1}{2}$ cup Hershey's Cocoa	

Cream butter, sugar and vanilla in large mixer bowl. Add eggs; beat well. Combine flour, cocoa, baking soda and salt; add alternately with buttermilk to creamed mixture. Add boiling water; beat until smooth. Pour batter into wax paper-lined 13x9x2-inch pan. Bake at 350° for 40 minutes or until cake tester inserted in center comes out clean. Cool 10 minutes; remove from pan and remove paper. Cool completely; frost with Fluffy Vanilla Frosting. Store extra frosting, covered, in refrigerator for later use.

*To sour milk: Use $1\frac{1}{2}$ teaspoons vinegar plus milk to equal $\frac{1}{2}$ cup.

Fluffy Vanilla Frosting

$\frac{1}{2}$ cup butter or shortening	2 teaspoons vanilla
5 cups confectioners' sugar	$\frac{1}{8}$ teaspoon salt
	4 to 5 tablespoons milk

Cream butter, 1 cup confectioners' sugar, vanilla and salt in large mixer bowl. Add remaining confectioners' sugar alternately with milk, beating to spreading consistency. *3 cups frosting.*

RED VELVET COCOA CAKE

$\frac{1}{2}$ cup butter or margarine	$\frac{1}{4}$ cup Hershey's Cocoa
$1\frac{1}{2}$ cups sugar	1 teaspoon salt
1 teaspoon vanilla	1 cup buttermilk or sour milk*
2 eggs	$1\frac{1}{2}$ teaspoons baking soda
1 tablespoon red food color	1 tablespoon vinegar
2 cups unsifted all-purpose flour	Fluffy Vanilla Frosting (page 10)

Cream butter, sugar and vanilla in large mixer bowl. Add eggs and food color; blend well. Combine flour, cocoa and salt; add alternately with buttermilk to creamed mixture. Stir baking soda into vinegar; fold carefully into batter (do not beat). Pour into two greased and floured 9-inch layer pans. Bake at 350° for 30 to 35 minutes or until cake tester inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely; frost with Fluffy Vanilla Frosting.

*To sour milk: Use 1 tablespoon vinegar plus milk to equal 1 cup.

HOW TO FROST A LAYER CAKE

Brush loose crumbs from sides of layers. Place first layer, top-side-down, on cake plate. Using a metal spatula or broad-bladed knife, spread frosting on the inverted layer. Place second layer, right-side-up, evenly on bottom layer. Then frost the sides of both layers, spreading frosting slightly over the top edge. Frost the top, blending with the frosting on the side.

COCOA MEDALLION CAKE

$\frac{3}{4}$ cup Hershey's Cocoa	1 teaspoon vanilla
$\frac{3}{4}$ cup boiling water	$1\frac{1}{2}$ teaspoons baking soda
$\frac{1}{4}$ cup butter or margarine	1 cup buttermilk or sour milk*
$\frac{1}{4}$ cup shortening	$1\frac{3}{4}$ cups unsifted all-purpose flour
2 cups sugar	
$\frac{1}{8}$ teaspoon salt	
2 eggs	

Stir together cocoa and boiling water until smooth; set aside. Cream butter, shortening and sugar in large mixer bowl. Blend in salt, eggs and vanilla. Stir baking soda into buttermilk; add alternately with flour to creamed mixture. Blend in reserved cocoa mixture. Pour batter into two greased and wax paper-lined 9-inch round layer pans, two 8-inch square pans or a 13x9x2-inch pan. Bake at 350° for 30 to 35 minutes for 9-inch layers, 40 to 45 minutes for either 8-inch layers or oblong cake or until cake tester inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely; frost as desired.

*To sour milk: Use 1 tablespoon vinegar plus milk to equal 1 cup.

VARIATION

Rich Cocoa Cupcakes: Fill 36 paper-lined muffin cups (2½ inches in diameter) ½ full with batter. Bake at 350° for 20 to 25 minutes. Frost as desired.

WHEN SOURING MILK

Have milk at room temperature before combining with the amount of vinegar indicated in the recipe. Let mixture stand several minutes before using.

▲OLD-TIME PEPPERMINT CAKE

$\frac{2}{3}$ cup butter or margarine	$1\frac{1}{4}$ teaspoons baking soda
$1\frac{2}{3}$ cups sugar	$\frac{1}{4}$ teaspoon baking powder
3 eggs	1 teaspoon salt
$\frac{1}{2}$ teaspoon vanilla	$1\frac{1}{3}$ cups water
2 cups unsifted all-purpose flour	$\frac{1}{2}$ cup crushed peppermint candy
$\frac{2}{3}$ cup Hershey's Cocoa	

Combine butter, sugar, eggs and vanilla in large mixer bowl. Beat on high speed 3 minutes. Combine flour, cocoa, baking soda, baking powder and salt; add alternately with water to creamed mixture. Blend just until combined; add candy. Pour into two greased and floured 9-inch layer pans. Bake at 350° for 30 to 35 minutes or until cake tester inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely; frost.

VARIATION

Chocolate Cupcakes: Omit peppermint. Fill 30 paper-lined muffin cups ($2\frac{1}{2}$ inches in diameter) $\frac{2}{3}$ full with batter. Bake at 350° for 20 to 25 minutes. Frost as desired.

COCOA-LITE CAKE

1 cup butter or margarine	½ teaspoon salt
1 cup water	2 eggs
¼ cup Hershey's Cocoa	½ cup dairy sour cream
2 cups unsifted all-purpose flour	Cocoa-lite Frosting (below)
2 cups sugar	
1 teaspoon baking soda	

Combine butter, water and cocoa in saucepan. Cook and stir constantly over medium heat until mixture boils; set aside. Combine flour, sugar, baking soda and salt in large mixer bowl. Stir in hot cocoa mixture. Add eggs and sour cream; blend well. Pour into greased and floured 13x9x2-inch pan. Bake at 350° for 30 to 35 minutes or until cake tester inserted in center comes out clean. Frost with Cocoa-lite Frosting while cake is still hot. Cool completely before serving.

Cocoa-lite Frosting

¼ cup butter or margarine	2½ cups confectioners' sugar
3 tablespoons milk	½ teaspoon vanilla
2 tablespoons Hershey's Cocoa	

Combine butter, milk and cocoa in small saucepan. Cook and stir constantly over medium heat until mixture boils. Remove from heat. Combine confectioners' sugar and vanilla in small mixing bowl. Add cocoa mixture; beat until smooth. *1½ cups frosting.*

COCOA CHIFFON CAKE

$\frac{2}{3}$ cup Hershey's Cocoa	$1\frac{1}{2}$ cups sugar
$\frac{3}{4}$ cup boiling water	$1\frac{1}{2}$ teaspoons baking soda
7 eggs, separated	1 teaspoon salt
$\frac{1}{2}$ teaspoon cream of tartar	$\frac{1}{2}$ cup vegetable oil
$\frac{1}{4}$ cup sugar	2 teaspoons vanilla
$1\frac{1}{2}$ cups unsifted cake flour	Cocoa Glaze (below)

Stir together cocoa and boiling water in small bowl until smooth; set aside. Beat egg whites and cream of tartar in large mixer bowl until foamy; gradually add $\frac{1}{4}$ cup sugar and beat until stiff peaks form. Combine flour, $1\frac{1}{2}$ cups sugar, baking soda and salt in large mixer bowl. Blend in oil, egg yolks, vanilla and reserved cocoa mixture on low speed until smooth. Fold about $\frac{1}{4}$ of beaten egg whites into chocolate mixture until thoroughly blended. Gently fold in remaining egg whites. Pour batter into an ungreased 10-inch tube pan. Bake at 325° for 1 hour and 10 minutes. Invert until cool. Place cake, right-side-up, on serving plate. Spread with Cocoa Glaze.

Cocoa Glaze: Combine 3 tablespoons melted butter, 2 tablespoons light corn syrup and $\frac{1}{3}$ cup Hershey's Cocoa; blend in 1 tablespoon vanilla and 2 cups confectioners' sugar. Add 4 to 5 tablespoons boiling water, one tablespoon at a time, until glaze is smooth and of pouring consistency. *About $1\frac{1}{2}$ cups glaze.*

CHOCOLATE POUND CAKE

1½ cups butter, softened	2 cups unsifted all-purpose flour
3 cups sugar	¾ cup Hershey's Cocoa
2 teaspoons vanilla	1 teaspoon salt
5 eggs	½ teaspoon baking powder
2 teaspoons instant coffee granules	Confectioners' sugar
¼ cup hot water	
1 cup buttermilk or sour milk*	

Cream butter, sugar and vanilla in large mixer bowl 5 minutes at medium speed. Add eggs, one at a time, beating well after each addition. Dissolve coffee granules in hot water; combine with buttermilk. Combine flour, cocoa, salt and baking powder; add alternately with buttermilk mixture to creamed mixture, beating just until blended. Pour into greased and floured 12-cup Bundt pan or 10-inch tube pan. Bake at 325° for 1 hour and 20 minutes or until cake tester comes out clean. Cool 20 minutes; remove from pan. Cool completely; sprinkle with confectioners' sugar.

*To sour milk: Use 1 tablespoon vinegar plus milk to equal 1 cup.

HOW TO MEASURE INGREDIENTS

Measure Hershey's Cocoa by spooning into a measuring cup and leveling with a spatula or a knife. Measure unsifted all-purpose flour the same way. Measure brown sugar by packing firmly into a dry measuring cup with back of spoon; when turned out of cup, sugar should hold its shape.

▲BLACK MAGIC CAKE

1 $\frac{3}{4}$ cups unsifted all-purpose flour	1 teaspoon salt
2 cups sugar	2 eggs
$\frac{3}{4}$ cup Hershey's Cocoa	1 cup strong coffee
2 teaspoons baking soda	1 cup buttermilk or sour milk*
1 teaspoon baking powder	$\frac{1}{2}$ cup vegetable oil
	1 teaspoon vanilla

Combine dry ingredients in large mixer bowl. Add remaining ingredients; beat at medium speed 2 minutes (batter will be thin). Pour into a greased and floured 13x9x2-inch pan. Bake at 350° for 35 to 40 minutes or until cake tester comes out clean. Cool completely; frost.

COCOA BUNDT CAKE

$\frac{3}{4}$ cup butter or margarine	2 cups unsifted all-purpose flour
1 $\frac{1}{2}$ cups sugar	$\frac{1}{2}$ teaspoon salt
2 eggs	2 teaspoons baking soda
1 teaspoon vanilla	1 cup buttermilk or sour milk*
$\frac{3}{4}$ cup dairy sour cream	
$\frac{2}{3}$ cup Hershey's Cocoa	

Cream butter, sugar, eggs and vanilla in large mixer bowl; blend in sour cream. Combine cocoa, flour and salt. Stir baking soda into buttermilk; add alternately with dry ingredients to creamed mixture. Beat 2 minutes at medium speed. Pour batter into greased and floured 9-cup or 12-cup Bundt pan. Bake at 350° for 45 to 50 minutes or until cake tester comes out clean. Cool 10 minutes; remove from pan. Cool completely; spread with Orange Glaze (page 81), if desired.

*To sour milk: Use 1 tablespoon vinegar plus milk to equal 1 cup.

COCOA STREUSEL CAKE

1 cup butter or margarine, softened	1 teaspoon baking powder
2 cups sugar	$\frac{1}{4}$ teaspoon salt
2 eggs	1 cup chopped nuts
1 cup dairy sour cream	$\frac{1}{2}$ cup shredded coconut
1 teaspoon grated lemon peel	$\frac{1}{4}$ cup Hershey's Cocoa
1 teaspoon lemon juice	$\frac{1}{4}$ cup sugar
2 cups unsifted all-purpose flour	1 teaspoon cinnamon
	3 tablespoons butter or margarine, melted

Cream 1 cup butter, 2 cups sugar and eggs in large mixer bowl. Blend in sour cream, lemon peel and juice. Combine flour, baking powder and salt; blend into creamed mixture. Combine nuts, coconut, cocoa, $\frac{1}{4}$ cup sugar and cinnamon in small bowl; add 3 tablespoons melted butter. Set aside. Spoon half of batter into greased and floured 12-cup Bundt pan or 10-inch tube pan. Sprinkle with half of nut mixture. Spoon in remaining batter and top with remaining nut mixture. Bake at 350° for 60 minutes or until cake tester comes out clean. Cool 10 minutes; remove from pan. Cool completely; sprinkle with confectioners' sugar, if desired.

WHEN IS A CAKE DONE?

Ovens vary—yours may be “slow” or “fast.” Set your timer for the minimum time given in the recipe. When the time is up, test by inserting a cake tester or toothpick into the center of the cake. If the tester comes out clean, your cake is done.

COCOA MARBLE CAKE

2½ cups unsifted all-purpose flour	3 eggs
1¾ cups sugar	1⅔ cups buttermilk or sour milk*
1 teaspoon baking soda	1½ teaspoons vanilla
2 teaspoons baking powder	⅓ cup Hershey's Cocoa
½ teaspoon salt	⅓ cup sugar
⅓ cup shortening	¼ teaspoon baking soda
⅓ cup butter or margarine, softened	¼ cup water
	Chocolate Glaze (below)

Combine flour, 1¾ cups sugar, 1 teaspoon baking soda, baking powder and salt in large mixer bowl. Add shortening, butter, eggs, buttermilk and vanilla; beat on medium speed 3 minutes. Combine cocoa, ⅓ cup sugar and ¼ teaspoon baking soda in small mixer bowl; blend in water and ⅔ cup of vanilla batter. Pour remaining vanilla batter into greased and floured 9-cup Bundt pan or two 9x5x2¾-inch loaf pans. Spoon cocoa mixture on top; swirl with spatula or knife for marbled effect. Bake at 375° for 50 to 55 minutes for Bundt pan, 325° for 60 to 65 minutes for loaf pans or until cake tester comes out clean. Cool 1 hour; remove from pan. Cool completely. Prepare Chocolate Glaze; spoon warm onto cake.

*To sour milk: Use 1 tablespoon plus 2 teaspoons vinegar plus milk to equal 1⅔ cups.

Chocolate Glaze: Combine ¼ cup cocoa, 3 tablespoons water, 1 tablespoon light corn syrup and 2 tablespoons butter in small saucepan. Stir over medium-low heat until mixture thickens; remove from heat. Add 1 cup confectioners' sugar and ½ teaspoon vanilla; beat until smooth and thickened.

AZTEC SUNBURST

$\frac{1}{4}$ cup butter or margarine, melted	$1\frac{1}{4}$ cups sugar
$\frac{1}{2}$ cup packed brown sugar	1 teaspoon vanilla
2 tablespoons light corn syrup	2 eggs
4 canned pear halves (from 16-ounce can)	$1\frac{1}{2}$ cups unsifted all-purpose flour
$\frac{1}{4}$ cup quartered maraschino cherries	$\frac{1}{4}$ cup Hershey's Cocoa
$\frac{1}{4}$ cup chopped pecans	$\frac{1}{2}$ teaspoon baking soda
$\frac{1}{2}$ cup plus 2 tablespoons butter or margarine	$\frac{1}{2}$ teaspoon salt
	$\frac{1}{2}$ cup buttermilk or sour milk*

Combine $\frac{1}{4}$ cup melted butter, brown sugar and corn syrup in 9-inch square pan; spread evenly over bottom of pan. Drain pear halves; slice each into 4 sections and place in a sunburst design on mixture in pan. Arrange cherries and pecans between pear sections, in center and at corners. Cream $\frac{1}{2}$ cup plus 2 tablespoons butter, sugar and vanilla in large mixer bowl. Add eggs; beat well. Combine flour, cocoa, baking soda and salt; add alternately with buttermilk to creamed mixture. Pour over fruit and nuts in pan. Bake at 350° for 45 to 50 minutes or until cake tester inserted in center comes out clean. Immediately invert onto serving plate. Serve warm, with whipped cream if desired.

*To sour milk: Use $1\frac{1}{2}$ teaspoons vinegar plus milk to equal $\frac{1}{2}$ cup.

CREAM-FILLED CUPCAKES

$\frac{3}{4}$ cup shortening	$\frac{1}{2}$ cup Hershey's Cocoa
$1\frac{1}{4}$ cups sugar	1 teaspoon baking soda
2 eggs	$\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla	1 cup milk
$1\frac{3}{4}$ cups unsifted all-purpose flour	Vanilla Cream (below)

Cream shortening and sugar in large mixer bowl. Add eggs and vanilla; blend well. Combine dry ingredients; add alternately with milk to creamed mixture. Fill 24 paper-lined muffin cups ($2\frac{1}{2}$ inches in diameter) $\frac{2}{3}$ full with batter. Bake at 375° for 20 to 25 minutes or until cake tester comes out clean. Cool completely. Prepare Vanilla Cream. Spoon into pastry tube with open star tip; insert tip into center of top of cupcake. Squeeze gently until cupcake begins to peak; cover top with swirl of filling. (Or cut a $1\frac{1}{2}$ -inch cone from top of cupcake. Fill; replace cone. Swirl filling over top.) 24 cupcakes.

Vanilla Cream: Combine $\frac{1}{4}$ cup unsifted all-purpose flour and $\frac{1}{2}$ cup milk in small saucepan; cook over low heat, stirring constantly with wire whisk, until mixture thickens and just begins to boil. Remove from heat; chill. Cream $\frac{1}{4}$ cup butter or margarine and $\frac{1}{4}$ cup shortening in large mixer bowl; blend in 2 teaspoons vanilla, $\frac{1}{4}$ teaspoon salt and chilled flour mixture. Gradually add 4 cups confectioners' sugar; beat to spreading consistency.

STEAMED PUDDING

$\frac{1}{2}$ cup butter or margarine	$1\frac{1}{4}$ teaspoons cinnamon
$1\frac{1}{2}$ cups sugar	1 teaspoon baking soda
2 teaspoons vanilla	$1\frac{1}{2}$ cups milk
2 eggs	$\frac{1}{2}$ cup chopped nuts (optional)
$2\frac{1}{3}$ cups unsifted all-purpose flour	Orange-Pineapple Sauce (below)
$\frac{3}{4}$ cup Hershey's Cocoa	

Cream butter, sugar and vanilla in large mixer bowl. Add eggs; blend well. Combine flour, cocoa, cinnamon and baking soda; add alternately with milk to creamed mixture. Stir in the chopped nuts. Pour mixture into well-greased and sugared 2-quart heatproof mold. Grease piece of foil and place, greased side down, across mold; fold down edges of foil around outer rim and tie securely with string. Place a rack in large kettle or saucepan; pour water into kettle to top of rack. Bring water to boil; place mold on rack. Cover kettle and steam pudding over simmering water about 2 hours and 15 minutes or until cake tester inserted in center comes out clean. (Additional water may be needed.) Remove from heat; cool 10 minutes. Unmold. Serve hot, topped with Orange-Pineapple Sauce. 8 servings.

Orange-Pineapple Sauce: Combine in saucepan 1 can (15½ ounces) crushed pineapple, undrained, $\frac{3}{4}$ cup orange juice, $\frac{1}{2}$ cup sugar and $1\frac{1}{2}$ tablespoons cornstarch. Stir over low heat until sauce thickens and bubbles. 3 cups sauce.

▲ RICH CHOCOLATE CUPS

Mini Chip-Cheese	½ teaspoon salt
Filling (below)	1 cup buttermilk or sour milk*
1¼ cups unsifted all-purpose flour	⅓ cup vegetable oil
1 cup sugar	1 egg
⅓ cup Hershey's Cocoa	1 teaspoon vanilla
¾ teaspoon baking soda	

Prepare Mini Chip-Cheese Filling; set aside. Combine flour, sugar, cocoa, baking soda and salt in large mixer bowl. Add buttermilk, oil, egg and vanilla; blend well. Fill 24 paper-lined muffin cups (2½ inches in diameter) ½ full with batter. Spoon about 1 tablespoon cheese filling onto each cupcake. Bake at 350° for about 30 minutes or until tops are golden brown. *24 cupcakes.*

*To sour milk: Use 1 tablespoon vinegar plus milk to equal 1 cup.

Mini Chip-Cheese Filling: Blend 1 package (8 ounces) cream cheese, ⅓ cup sugar and ⅓ teaspoon salt in small mixer bowl. Add 1 egg; beat until smooth. Stir in ½ cup Hershey's Mini Chips.

Desserts

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HOT FUDGE PUDDING

1 cup unsifted all-purpose flour	½ cup chopped nuts
⅔ cup sugar	¼ cup packed brown sugar
⅓ cup Hershey's Cocoa	¼ cup sugar
2 teaspoons baking powder	1 package (about 3½ ounces) vanilla pudding and pie filling mix
½ teaspoon salt	
½ cup milk	
¼ cup vegetable oil	¾ cup flaked coconut
1 teaspoon vanilla	1½ cups boiling water

Combine flour, ⅔ cup sugar, cocoa, baking powder and salt in large bowl. Blend in milk, oil and vanilla; stir in nuts. Spread batter in greased 8-inch square pan or 1½-quart shallow baking dish. Combine brown sugar, ¼ cup sugar, pudding mix and coconut; sprinkle on top of batter. Carefully pour boiling water over mixture. Do not stir. Bake at 350° for 45 minutes. Cool 10 minutes; serve warm with whipped cream or vanilla ice cream, if desired. *8 to 10 servings.*

BAKING IN OVENPROOF GLASSWARE

Most recipes for baked goods, including those in this book, call for oven temperatures suitable for baking with metal pans. If you are using ovenproof glassware, reduce the oven temperature by 25 degrees to prevent overbaking.

COCOA SOUFFLE

$\frac{1}{4}$ cup butter or margarine	1 teaspoon vanilla
$\frac{1}{4}$ cup unsifted all-purpose flour	4 eggs, separated
$\frac{1}{3}$ cup Hershey's Cocoa	$\frac{1}{2}$ cup sugar
$\frac{1}{4}$ teaspoon salt	2 tablespoons sugar
1 cup milk	Liqueur Whipped Cream (below)

Grease bottom of 1-quart soufflé dish or straight-sided casserole. Measure a length of aluminum foil to go around dish; fold into thirds lengthwise. Butter one side of foil and tie with string or tape securely to outside of dish (buttered side in); allow foil collar to extend 4 inches above rim. Melt butter in saucepan over low heat; stir in flour, blending well. Remove from heat; add cocoa and salt. Gradually blend in milk. Cook, stirring constantly, over low heat until mixture is thick and smooth and just begins to boil. Remove from heat; add vanilla. Carefully press plastic wrap onto surface; cool 20 minutes.

Beat egg yolks with $\frac{1}{2}$ cup sugar in small mixer bowl until thick and lemon colored. Carefully blend cocoa mixture into egg mixture; set aside. Beat egg whites until foamy in large mixer bowl; gradually add 2 tablespoons sugar and beat until stiff peaks form. Carefully fold cocoa mixture into egg whites just until blended. Pour into dish; place dish in pan containing about 1 inch hot water. Bake at 350° for 60 to 65 minutes or until cake tester inserted halfway between edge and center comes out clean. Carefully remove collar; serve immediately with Liqueur Whipped Cream. *6 to 8 servings.*

Liqueur Whipped Cream: Beat $\frac{1}{2}$ cup heavy cream with 1 tablespoon confectioners' sugar in small mixer bowl until stiff. Fold in 1 to 2 teaspoons Grand Marnier or kirsch. *About 1 cup topping.*

DOUBLE CHOCOLATE TORTE

6 eggs, at room temperature	$\frac{1}{2}$ cup butter or margarine, melted
1 cup sugar	Cream Filling (below)
1 teaspoon vanilla	Chocolate Butter
$\frac{1}{2}$ cup unsifted all-purpose flour	Cream Frosting (page 71)
$\frac{1}{2}$ cup Hershey's Cocoa	

Beat eggs until light and fluffy in large mixer bowl. Gradually add sugar; continue beating until very thick. Blend in vanilla. Thoroughly combine flour and cocoa; carefully fold into egg mixture. Fold in melted butter until well blended. Divide batter evenly among three greased and floured 8-inch layer pans. Bake at 350° for 15 minutes or until top springs back when touched lightly. Cool in pans 5 minutes. Remove from pans; cool completely. Prepare Cream Filling. Spread one layer with pink whipped cream, another layer with green whipped cream. Stack them; top with plain layer. Prepare 2 cups Chocolate Butter Cream Frosting. Frost; refrigerate until ready to serve.

Cream Filling: Whip 1 cup heavy cream with $\frac{1}{4}$ cup confectioners' sugar. Tint half the cream pink with 2 to 3 drops red food color; tint remaining cream green with 2 to 3 drops green food color.

MANDARIN ORANGE- COCOA TORTE

1 package (8 ounces) cream cheese, softened	1 cup sugar 1 teaspoon vanilla
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup unsifted all-purpose flour
5 eggs, at room temperature	$\frac{1}{3}$ cup Hershey's Cocoa
$\frac{1}{2}$ cup butter or margarine, softened	$\frac{1}{2}$ cup chopped nuts Orange Glaze (right)

Beat cream cheese and $\frac{1}{2}$ cup sugar in small mixer bowl 2 minutes on medium speed. Add 3 eggs, one at a time; beat 5 minutes on medium speed. Set aside. Cream butter, 1 cup sugar and vanilla in small mixer bowl. Add 2 eggs; beat 3 minutes on medium speed. Combine flour and cocoa; gradually blend into creamed mixture until smooth. Stir in nuts. Spread cocoa mixture evenly in two greased and wax paper-lined 8-inch layer pans; pour cheese mixture evenly on top of cocoa mixture. Bake at 350° for 30 to 35 minutes or until cake tester inserted in center comes out clean. Do not overbake. Cool 10 minutes; remove from pans.

Arrange one layer, cheese side up, on serving plate; spread with $\frac{1}{3}$ cup Orange Glaze. Top with second layer, cheese side up, and spread with $\frac{1}{3}$ cup glaze. Place well-drained mandarin oranges on top of torte; brush sides with remaining glaze. Let stand $\frac{1}{2}$ hour at room temperature to blend flavors. Refrigerate. *10 to 12 servings.*

Orange Glaze

- | | |
|---------------------------------------|----------------------------------|
| 1 can (11 ounces)
mandarin oranges | 2 tablespoons
cornstarch |
| $\frac{1}{2}$ cup water | $1\frac{1}{2}$ tablespoons sugar |

Drain oranges; reserve $\frac{1}{2}$ cup syrup. Add water to syrup. (Set aside 1 cup oranges for torte decoration.) In small pan mix together cornstarch and sugar; stir in orange syrup gradually. Bring to a boil over medium heat, stirring constantly. Simmer 2 to 3 minutes, stirring frequently.

COCOA-BERRY BAVARIAN

- | | |
|---|---|
| 1 package (10 ounces)
frozen raspberries
or sliced
strawberries,
thawed | 1 cup sugar
$\frac{1}{2}$ cup Hershey's Cocoa
$2\frac{1}{2}$ cups milk
2 cups heavy cream
$\frac{1}{3}$ cup confectioners'
sugar |
| 2 envelopes unflavored
gelatine | 2 teaspoons vanilla |

Drain berries; reserve juice. Add water to juice to equal $\frac{3}{4}$ cup. Mix gelatine with juice; set aside. Chill drained berries. Combine sugar and cocoa in large saucepan; stir in milk. Cook and stir over low heat until mixture is hot; remove from heat. Add gelatine mixture; stir until dissolved. Chill until mixture mounds from spoon. Whip cream with confectioners' sugar and vanilla; fold 2 cups sweetened whipped cream into cocoa mixture. Pour into a 6-cup mold; chill until firm. Fold remaining whipped cream into berries; chill. To unmold Bavarian, loosen edge with the tip of a sharp knife; dip mold into warm water for a few seconds. Invert onto serving plate. Serve with berry-whipped cream. 6 to 8 servings.

CHOCOLATE CREAM PUFFS

1 cup water
 $\frac{1}{2}$ cup butter or
margarine
 $\frac{1}{4}$ teaspoon salt
1 cup unsifted
all-purpose flour

4 eggs
Chocolate Cream Filling
(below)

Heat water, butter and salt to rolling boil in medium saucepan. Add flour all at once; stir vigorously over low heat about 1 minute or until mixture leaves side of pan and forms a ball. Remove from heat; add eggs, one at a time, beating after each addition until smooth and velvety. Drop scant $\frac{1}{4}$ cupfuls dough onto ungreased baking sheet. Bake at 400° for 35 to 40 minutes or until puffed and golden brown. Remove from oven. Cool on wire rack. Prepare Chocolate Cream Filling. Slice top from each puff; fill. Replace tops; chill. *12 puffs.*

Chocolate Cream Filling

1 $\frac{1}{4}$ cups sugar	3 egg yolks, slightly
$\frac{1}{2}$ cup Hershey's Cocoa	beaten
$\frac{1}{2}$ cup cornstarch	2 tablespoons butter
$\frac{1}{4}$ teaspoon salt	1 $\frac{1}{2}$ teaspoons vanilla
3 cups milk	

Combine sugar, cocoa, cornstarch and salt in 2-quart saucepan; add milk. Cook over medium heat, stirring constantly, until mixture boils; boil and stir 1 minute. Remove from heat. Gradually stir about half the mixture into egg yolks; return to saucepan. Stir and heat just until boiling. Remove from heat; blend in butter and vanilla. Pour into bowl; press plastic wrap onto surface. Cool. *About 4 cups filling.*

CHOCOLATE NAPOLEONS

2 packages (10 ounces
each) frozen patty
shells, thawed

Vanilla Frosting (below)
Chocolate Glaze (below)

Chocolate Cream Filling
(page 30)

Press together 4 shells; roll out on lightly floured board into a 15x9-inch rectangle. Place on ungreased baking sheet; prick with fork. Place in 450° oven; immediately reduce temperature to 400°. Bake about 15 minutes or until golden brown. Cool on wire rack. Repeat with remaining patty shells, making three rectangles. When pastry layers are completely cooled, carefully trim sides so layers are the same size. Prepare Chocolate Cream Filling. Spread 2 layers with filling and stack them; top with plain layer. Prepare both Vanilla Frosting and Chocolate Glaze; spread top with frosting. Drizzle with glaze or pipe on chocolate stripe, using a small pastry bag. Refrigerate at least 1 hour. Just before serving, cut in half lengthwise; cut each half into 8 pieces. *16 servings.*

Vanilla Frosting: Combine 1¼ cups confectioners' sugar, 1 tablespoon light corn syrup, ¼ teaspoon almond extract and 1½ tablespoons hot water. Beat to spreading consistency.

Chocolate Glaze: Melt ¼ cup butter or margarine in small saucepan. Remove from heat; stir in ½ cup Hershey's Cocoa until smooth.

BOSTON CREAM PIE

$\frac{1}{3}$ cup shortening	$1\frac{1}{2}$ teaspoons baking powder
1 cup sugar	$\frac{1}{4}$ teaspoon salt
2 eggs	$\frac{3}{4}$ cup milk
1 teaspoon vanilla	Cream Filling (below)
$1\frac{1}{4}$ cups unsifted all-purpose flour	Chocolate Glaze (below)

Cream shortening, sugar, eggs and vanilla in large mixer bowl. Combine flour, baking powder and salt; add alternately with milk to creamed mixture. Pour batter into one greased and floured 9-inch layer pan. Bake at 350° for 30 to 35 minutes or until cake tester inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely. Prepare Cream Filling. Slice cake horizontally into two thin layers. Spread filling on one layer; top with remaining layer. Prepare Chocolate Glaze. Pour onto top of cake, allowing some to drizzle down sides. Chill before serving.

Cream Filling

$\frac{1}{3}$ cup sugar	2 egg yolks, slightly beaten
2 tablespoons cornstarch	1 tablespoon butter
$1\frac{1}{2}$ cups milk	1 teaspoon vanilla

Combine sugar, cornstarch, milk and egg yolks in saucepan. Cook and stir over medium heat until mixture boils; boil and stir 1 minute. Remove from heat; blend in butter and vanilla. Cool; chill slightly.

Chocolate Glaze: Combine 3 tablespoons water and 2 tablespoons butter in small saucepan. Bring to full boil; remove from heat and immediately stir in 3 tablespoons Hershey's Cocoa. Beat in 1 cup confectioners' sugar and $\frac{1}{2}$ teaspoon vanilla until smooth (whisk if necessary); cool slightly.

MARBLE CHEESECAKE

Crumb Crust (below)	3 tablespoons unsifted all-purpose flour
3 packages (8 ounces each) cream cheese, softened	3 eggs
$\frac{3}{4}$ cup sugar	$\frac{1}{4}$ cup Hershey's Cocoa
$\frac{1}{2}$ cup dairy sour cream	$\frac{1}{4}$ cup sugar
2 teaspoons vanilla	1 tablespoon oil
	$\frac{1}{2}$ teaspoon vanilla

Prepare Crumb Crust. Combine cream cheese, sugar, sour cream and 2 teaspoons vanilla in large mixer bowl; beat on medium speed until smooth. Add flour, a tablespoon at a time, blending well. Add eggs, one at a time, beating well after each addition; set aside. Combine cocoa and sugar in small bowl. Add oil, $\frac{1}{2}$ teaspoon vanilla and $1\frac{1}{2}$ cups batter; mix until well blended. Spoon plain and chocolate batters alternately into crust, ending with dollops of chocolate on top; gently swirl with spatula or knife for marbled effect. Bake at 450° for 10 minutes; without opening oven, reduce heat to 250° and continue baking 30 minutes. Turn off oven; let stand in oven 30 minutes without opening oven door. Loosen cake from rim of pan; cool completely. Chill thoroughly. *12 servings.*

Crumb Crust

1 cup graham cracker crumbs (about 7 crackers)	2 tablespoons sugar
	$\frac{1}{4}$ cup butter or margarine, melted

Combine crumbs, sugar and melted butter. Press mixture onto bottom and $\frac{1}{2}$ inch up side of 9-inch springform pan. Bake at 350° for 10 minutes. Cool.

▲ COCOA CHEESECAKE

Crumb Crust (below)	1 teaspoon vanilla
2 packages (8 ounce each) cream cheese, softened	2 eggs
$\frac{3}{4}$ cup sugar	1 cup dairy sour cream
$\frac{1}{2}$ cup Hershey's Cocoa	2 tablespoons sugar
	1 teaspoon vanilla

Prepare Crumb Crust. Cream the cheese with $\frac{3}{4}$ cup sugar, cocoa and 1 teaspoon vanilla in large mixer bowl. Add eggs; blend well. Pour into crust and bake at 375° for 20 minutes. Remove from oven; cool for 15 minutes. Combine sour cream, 2 tablespoons sugar and 1 teaspoon vanilla; stir until smooth. Spread evenly over baked filling. Bake at 425° for 10 minutes. Cool; chill for several hours or overnight. *10 to 12 servings.*

Crumb Crust

$1\frac{1}{2}$ cups graham cracker crumbs (about 11 crackers)	$\frac{1}{3}$ cup sugar
	$\frac{1}{3}$ cup butter or margarine, melted

Combine crumbs, sugar and melted butter. Press mixture onto bottom and halfway up side of a 9-inch springform pan.

EASY FRUIT TOPPINGS

Stir $1\frac{1}{2}$ cups fresh or canned fruit—sliced peaches, pineapple chunks, orange sections or fresh strawberries are especially good—with $\frac{1}{2}$ cup fruit preserves until fruit is coated. Arrange on top of cheesecake.

NO-BAKE CHOCOLATE CHEESECAKE

Cocoa Crumb Crust (below)	1½ teaspoons vanilla
1 envelope unflavored gelatine	2 packages (8 ounces each) cream cheese, softened
½ cup water	1 container (9 ounces) frozen non-dairy whipped topping, thawed (3½ cups)
½ cup Hershey's Cocoa	
½ teaspoon instant coffee granules	
1 can (14 ounces) sweetened condensed milk (1½ cups)	

Prepare Cocoa Crumb Crust. Mix gelatine and ½ cup water in small saucepan; heat and stir until dissolved. Combine cocoa and coffee granules in small bowl. Gradually add gelatine mixture to cocoa; blend well until mixture is smooth. Stir in condensed milk and vanilla. Beat cream cheese until fluffy in large mixer bowl; gradually blend in cocoa mixture. Fold in whipped topping; pour into prepared crust. Freeze 3 to 4 hours or until firm. Garnish with sliced strawberries, sliced peaches or canned cherry pie filling, if desired. *10 servings.*

Cocoa Crumb Crust

1¼ cups graham cracker crumbs (about 9 crackers)	¼ cup sugar
¼ cup Hershey's Cocoa	⅓ cup butter or margarine, melted

Combine graham cracker crumbs, cocoa and sugar in small bowl. Add melted butter; mix well. Press firmly onto bottom of 9-inch springform or square pan; chill.

▲CHOCOLATE FONDUE

Fondue Dippers (below)

1 cup sugar
 $\frac{3}{4}$ cup Hershey's Cocoa
 $\frac{1}{2}$ cup water
1 cup milk
1 can (14 ounces)
sweetened
condensed milk
($1\frac{1}{2}$ cups)

$\frac{1}{4}$ cup butter or
margarine
1 teaspoon vanilla
2 tablespoons kirsch,
rum or brandy

Prepare Fondue Dippers. Thoroughly combine sugar and cocoa in medium saucepan. Blend in water; stir in milk and condensed milk. Add butter. Cook over medium heat, stirring constantly to avoid scorching, until mixture just begins to boil. Remove from heat; add vanilla and kirsch. Serve in fondue pot or chafing dish; keep warm. *About $3\frac{1}{2}$ cups sauce.*

NOTE: A few drops almond extract or $\frac{1}{8}$ teaspoon instant coffee granules may be substituted for kirsch.

Fondue Dippers: Prepare in advance a selection of the following: nut halves; marshmallows; pieces of angel food, sponge or pound cake or ladyfingers; strawberries; pineapple chunks; mandarin orange segments; cherries; apple, pear, peach or banana slices. Brush fresh fruit slices with lemon juice to prevent browning; fruit should be well drained.

FONDUE BONUS

If Chocolate Fondue or chocolate sauces are left over, cover and refrigerate. When ready to use them again, warm in a saucepan over low heat.

CHOCOLATE ICE CREAM ROLL

4 eggs, separated	¼ teaspoon salt
½ cup sugar	⅓ cup water
½ cup unsifted all-purpose flour	1 teaspoon vanilla
⅓ cup Hershey's Cocoa	1 tablespoon sugar
¼ cup sugar	1 quart ice cream, softened
½ teaspoon baking soda	Classic Cocoa Sauce (page 74)

Line a 15½x10½x1-inch jelly roll pan with aluminum foil; generously grease foil. Beat egg yolks 3 minutes on medium speed. Gradually add ½ cup sugar; continue beating 2 minutes. Combine flour, cocoa, ¼ cup sugar, baking soda and salt; add alternately with water on low speed just until batter is smooth. Add vanilla. Set aside. Beat egg whites until foamy; add 1 tablespoon sugar and beat until stiff peaks form. Carefully fold into chocolate mixture. Spread batter evenly into prepared pan. Bake at 375° for 14 to 16 minutes, or until top springs back when touched lightly. Invert onto slightly dampened towel; carefully remove foil. Immediately roll cake and towel together from narrow end. Let stand 1 minute. Unroll; reroll omitting towel. Cool completely on wire rack. Unroll cake and spread with softened ice cream; reroll. Freeze immediately. Prepare Classic Cocoa Sauce; serve sauce warm over slices of frozen roll.

HOLIDAY CHOCOLATE FRUIT AND NUT LOG

Fruit and Nut Filling (right)	$\frac{1}{2}$ teaspoon baking soda
3 eggs, separated	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup sugar	$\frac{1}{3}$ cup water
$\frac{1}{2}$ cup unsifted all-purpose flour	1 teaspoon vanilla
$\frac{1}{3}$ cup Hershey's Cocoa	1 tablespoon sugar
$\frac{1}{4}$ cup sugar	Chocolate Glaze (right)

Prepare Fruit and Nut Filling; set pan aside. Beat egg yolks about 3 minutes on high speed in small mixer bowl. Gradually add $\frac{1}{2}$ cup sugar; continue beating 2 minutes. Combine flour, cocoa, $\frac{1}{4}$ cup sugar, baking soda and salt; add alternately with water to egg mixture just until blended. Add vanilla. Set aside. Beat egg whites until foamy; add 1 tablespoon sugar and beat until stiff peaks form. Carefully fold beaten egg whites into chocolate mixture. Pour over filling in pan and spread evenly into corners. Bake at 375° for 18 to 20 minutes or until top springs back when touched lightly. Cover with slightly dampened towel; invert. Remove pan and aluminum foil. Starting with the 10-inch side, roll up jelly-roll fashion using towel to roll cake. Do not roll towel inside of cake. Cool completely on rack. Prepare Chocolate Glaze. Pour onto cake roll, spreading with spatula.

Fruit and Nut Filling

$\frac{1}{4}$ cup butter or margarine, melted	3 to 4 candied cherries, quartered
1 cup crushed pineapple, drained	1 cup minus 1 tablespoon
$\frac{1}{2}$ cup flaked coconut	sweetened
$\frac{1}{2}$ cup chopped nuts	condensed milk

Line a $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ -inch jelly roll pan with aluminum foil; spread melted butter evenly over foil. Layer pineapple, coconut, nuts and candied cherries in pan; drizzle with sweetened condensed milk.

Chocolate Glaze: Combine $\frac{1}{3}$ cup sweetened condensed milk, 2 tablespoons Hershey's Cocoa and 2 tablespoons butter in small saucepan. Cook and stir over medium heat until mixture thickens. Remove from heat; add $\frac{1}{2}$ teaspoon vanilla.

COCOA MOUSSE DESSERT

2 envelopes unflavored gelatine	3 tablespoons butter
$1\frac{1}{2}$ cups milk	$1\frac{3}{4}$ cups milk
$1\frac{1}{4}$ cups sugar	$1\frac{1}{2}$ teaspoons vanilla
$\frac{3}{4}$ cup Hershey's Cocoa	18 split ladyfingers
1 tablespoon light corn syrup	1 cup heavy cream

Mix gelatine and $1\frac{1}{2}$ cups milk in saucepan; allow to soften. Combine sugar and cocoa; add to saucepan. Add corn syrup. Cook and stir until mixture boils. Remove from heat; stir in butter until melted. Blend in $1\frac{3}{4}$ cups milk and vanilla; pour into large mixer bowl. Cool; chill until almost set. Line $1\frac{1}{2}$ -quart mold with ladyfingers. Whip cream until stiff peaks form. Whip chocolate gelatine until smooth. Add whipped cream to chocolate on low speed just until blended. Pour into mold; chill until set. Unmold.

COCOA BAKED ALASKA

Ice Cream Filling (right)	$\frac{1}{4}$ cup cake flour
3 eggs	$\frac{1}{2}$ cup Hershey's Cocoa
$\frac{2}{3}$ cup sugar	$\frac{1}{3}$ cup butter or
$1\frac{1}{2}$ teaspoons vanilla	margarine, melted
$\frac{1}{8}$ teaspoon cream of tartar	and cooled
1 tablespoon sugar	Marshmallow Meringue (right)

Prepare Ice Cream Filling; freeze.

Separate eggs and allow to come to room temperature. Beat egg yolks and $\frac{2}{3}$ cup sugar 3 minutes or until thick and lemon colored; add vanilla. Beat egg whites with cream of tartar until foamy; add 1 tablespoon sugar, beating until stiff peaks form. Combine flour and cocoa; add alternately with beaten egg whites to egg yolk mixture on low speed. Fold in cooled butter. Pour into greased and floured 8-inch layer pan. Bake at 350° for 20 to 25 minutes or until cake tester inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely.

Cover top of a wooden board or baking sheet with a 12-inch square of brown paper. Center cake layer on paper. Unmold bowl of ice cream; place on top of cake layer. Cover with plastic wrap; freeze about 1 hour. Prepare Marshmallow Meringue; remove cake from freezer. Spread meringue evenly, about 1 inch thick, over top and side of ice cream and around cake layer, covering any holes and sealing cake to brown paper. Bake at 450° for 3 to 5 minutes or until lightly browned. Remove from oven; slice in wedges. Serve immediately. Cover and refreeze leftovers; serve within a few days.

Ice Cream Filling: Firmly pack 1 quart softened ice cream into a foil-lined 1-quart mixing bowl. Cover with plastic wrap; freeze completely, at least 2 hours or overnight.

Marshmallow Meringue: Beat 5 egg whites at room temperature with a dash salt in large mixer bowl until soft peaks form. Gradually add 1 jar (7 ounces) marshmallow creme ($1\frac{2}{3}$ cups), beating until stiff peaks hold.

NOTE: To prepare in advance, place unbaked, completely assembled Cocoa Baked Alaska in freezer. Cover after several hours; keep frozen up to 24 hours. Just before serving, remove from freezer; bake immediately.

▲CHOCOLATE TAPIOCA

$\frac{3}{4}$ cup sugar	$\frac{1}{8}$ teaspoon salt
$\frac{1}{3}$ cup Hershey's Cocoa	$2\frac{3}{4}$ cups milk
3 tablespoons quick-cooking tapioca	1 egg, slightly beaten
	1 teaspoon vanilla

Combine sugar, cocoa, tapioca and salt in saucepan; blend in milk and egg. Let stand 5 minutes. Cook over medium heat, stirring constantly, until mixture boils. Remove from heat; stir in vanilla. Pour into bowl; press plastic wrap onto surface. Cool; chill. Spoon into dessert dishes. *4 to 6 servings.*

▲ QUICK CREAMY CHOCOLATE PUDDING

$\frac{2}{3}$ cup sugar	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ cup Hershey's Cocoa	$2\frac{1}{4}$ cups milk
3 tablespoons cornstarch	2 tablespoons butter
	1 teaspoon vanilla

Combine sugar, cocoa, cornstarch and salt in medium saucepan; gradually stir in milk. Cook over medium heat, stirring constantly, until mixture boils; boil and stir 1 minute. Remove from heat; blend in butter and vanilla. Pour into individual serving dishes. Carefully press plastic wrap onto surface. Chill. Garnish with whipped topping and chopped nuts, if desired. *4 or 5 servings.*

RICH CHOCOLATE ICE CREAM

2 cups sugar	2 cups milk
$\frac{2}{3}$ cup Hershey's Cocoa	2 eggs, slightly beaten
$\frac{1}{4}$ cup unsifted all-purpose flour	1 tablespoon vanilla
$\frac{1}{4}$ teaspoon salt	4 cups light cream
	1 cup heavy cream

Combine dry ingredients in large saucepan; stir in milk. Cook and stir over medium heat until mixture boils; boil and stir 1 minute. Remove from heat. Blend a small amount of mixture into eggs; return egg mixture to saucepan. Blend in vanilla, light cream and heavy cream. Chill. Fill ice cream freezer container $\frac{3}{4}$ full; freeze according to manufacturer's directions. *About 3 quarts ice cream.*

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▲ COCOA-CHIP COOKIES

$\frac{3}{4}$ cup shortening	$\frac{1}{2}$ cup Hershey's Cocoa
$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ teaspoon baking soda
2 eggs	$\frac{1}{2}$ teaspoon salt
$\frac{3}{4}$ cup dairy sour cream	1 package (12 ounces) Hershey's Mini Chips (2 cups)
1 teaspoon vanilla	
2 cups unsifted all-purpose flour	

Cream shortening and sugar in large mixer bowl. Add eggs, sour cream and vanilla; beat well. Combine flour, cocoa, baking soda and salt; blend into creamed mixture. Stir in Mini Chips. Drop by teaspoonfuls onto lightly greased cookie sheet. Bake at 375° for 8 to 10 minutes or until puffed and slightly cracked. Remove from cookie sheet; cool on wire rack. *About 6 dozen cookies.*

COCOA GINGERBREAD

1 cup butter or margarine	$3\frac{1}{2}$ cups unsifted all-purpose flour
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup Hershey's Cocoa
$\frac{3}{4}$ cup molasses	$\frac{1}{2}$ teaspoon baking soda
1 egg	
1 teaspoon vanilla	

Cream butter and sugar in large mixer bowl. Add molasses, egg and vanilla; blend well. Combine flour, cocoa and baking soda; blend into creamed mixture. Cover; chill 2 hours or until firm enough to handle. Roll dough $\frac{1}{4}$ inch thick on lightly floured surface; cut into desired shapes. Place on lightly greased cookie sheet; bake at 350° for 10 to 12 minutes or until set. Remove from cookie sheet; cool on wire rack. *About 2 dozen cookies.*

▲ COCOA CHERRY DROPS

½ cup plus 2 tablespoons butter or margarine	½ teaspoon baking soda
1 cup sugar	½ teaspoon salt
1 egg	1 cup chopped maraschino cherries, well drained
1 teaspoon vanilla	½ cup chopped nuts
1¼ cups unsifted all-purpose flour	
6 tablespoons Hershey's Cocoa	

Cream butter and sugar in large mixer bowl. Add egg and vanilla; blend well. Combine flour, cocoa, baking soda and salt; blend into creamed mixture. Stir in chopped cherries and nuts. Drop by rounded teaspoonfuls onto ungreased cookie sheet; garnish with candied cherries or walnut pieces, if desired. Bake at 350° for 10 to 12 minutes or until set. *About 4 dozen cookies.*

▲ CHOCOLATE RUM BALLS

1 package (12 ounces) crushed vanilla wafers (3¼ cups)	3 tablespoons light corn syrup
¾ cup confectioners' sugar	½ cup rum or ½ cup orange juice plus 1 teaspoon grated orange peel
¼ cup Hershey's Cocoa	Confectioners' sugar
1½ cups chopped nuts	

Combine crushed vanilla wafers, ¾ cup confectioners' sugar, cocoa and nuts. Blend in corn syrup and rum. Shape into 1-inch balls; roll in confectioners' sugar. Store in an airtight container several days to develop flavor. Roll again in confectioners' sugar before serving. *About 4 dozen cookies.*

CHOCOLATE THUMBPRINT COOKIES

$\frac{1}{2}$ cup butter or
margarine
 $\frac{2}{3}$ cup sugar
1 egg yolk
2 tablespoons milk
1 teaspoon vanilla
1 cup unsifted
all-purpose flour

$\frac{1}{3}$ cup Hershey's Cocoa
 $\frac{1}{4}$ teaspoon salt
Vanilla Filling (below)
Granulated sugar
 $\frac{1}{2}$ cup walnut or pecan
halves (optional)

Cream butter, $\frac{2}{3}$ cup sugar, egg yolk, milk and vanilla in small mixer bowl. Combine flour, cocoa and salt; blend into creamed mixture. Chill dough about 1 hour or until firm enough to handle. Prepare Vanilla Filling. Roll dough into 1-inch balls. Roll in sugar. Place on lightly greased cookie sheet. Press thumb gently into center of each cookie. Bake at 350° for 10 to 12 minutes or until set. As soon as cookies are removed from oven, spoon about $\frac{1}{4}$ teaspoon filling into "thumbprint." Gently place walnut half in center. Carefully remove cookies from cookie sheet; cool on wire rack. *About 2 dozen cookies.*

Vanilla Filling: Thoroughly combine $\frac{1}{2}$ cup confectioners' sugar, 1 tablespoon butter, 2 teaspoons milk and $\frac{1}{4}$ teaspoon vanilla.

VARIATION

Festive Thumbprint Cookies: Dip 1-inch balls of cookie dough into 1 beaten egg white. Omit sugar for rolling; roll balls in a mixture of 1 cup chopped nuts or crushed corn cereal and 2 tablespoons sugar. Bake; fill as above. Omit walnut halves; gently press a Hershey's Milk Chocolate Kiss (wrapper removed) in center of each cookie.

DEVIL'S FOOD FILLED COOKIES

½ cup shortening	1¼ teaspoons baking
1 cup sugar	soda
1 egg	⅛ teaspoon salt
1 teaspoon vanilla	1 cup buttermilk or
1¾ cups unsifted	sour milk*
all-purpose flour	Creme Filling (below)
½ cup Hershey's Cocoa	

Cream shortening and sugar in large mixer bowl. Add egg and vanilla; beat well. Combine flour, cocoa, baking soda and salt; add alternately with buttermilk to creamed mixture. Drop by tablespoonfuls 2 inches apart onto lightly greased cookie sheet. Bake at 375° for 8 to 10 minutes or until cookie springs back when touched lightly in center. Cool. Prepare Creme Filling. Spread bottom of one cookie with 1 tablespoonful of filling; cover with second cookie. Repeat with remaining cookies. *16 to 18 filled cookies.*

*To sour milk: Use 1 tablespoon vinegar plus milk to equal 1 cup.

Creme Filling: Cream ¼ cup butter and ¼ cup shortening; gradually beat in 1 cup marshmallow creme. Blend in 1½ teaspoons vanilla and 1¼ cups confectioners' sugar; beat to spreading consistency.

COCOA PRESS COOKIES

1 cup butter or margarine	2¼ cups unsifted all-purpose flour
¾ cup sugar	⅓ cup Hershey's Cocoa
1 egg	½ teaspoon salt
1 teaspoon vanilla	

Cream butter, sugar, egg and vanilla in large mixer bowl. Combine flour, cocoa and salt; blend in. Fill cookie press with dough. Press cookies onto cool ungreased cookie sheet. Bake at 350° for 5 to 7 minutes or until set. Remove from cookie sheet; cool on wire rack. *4 to 5 dozen cookies.*

▲COCOA KISS COOKIES

1 cup butter or margarine, softened	1 cup finely chopped pecans
¾ cup sugar	1 package (9 ounces) Hershey's Milk Chocolate Kisses (about 54)
1 teaspoon vanilla	
1½ cups unsifted all-purpose flour	Confectioners' sugar
¼ cup Hershey's Cocoa	

Cream butter, sugar and vanilla in large mixer bowl. Combine flour and cocoa; blend into creamed mixture. Add pecans; beat on low speed until well blended. Chill dough about 1 hour or until firm enough to handle. Meanwhile, unwrap kisses. Shape scant tablespoon of dough around each chocolate kiss, covering kiss completely. Shape into balls; place on ungreased cookie sheet. Bake at 375° for 10 to 12 minutes or until set. Cool slightly; remove to wire rack. Cool completely; roll in confectioners' sugar. Roll in sugar again before serving, if desired. *About 4½ dozen cookies.*

PINWHEEL COOKIES

$\frac{1}{2}$ cup butter or margarine	$\frac{1}{2}$ teaspoon baking powder
1 package (3 ounces) cream cheese	$\frac{1}{2}$ teaspoon salt
1 cup sugar	$\frac{1}{8}$ teaspoon baking soda
1 egg	$\frac{1}{2}$ cup Hershey's Cocoa
1 teaspoon vanilla	$\frac{3}{4}$ cup unsifted all-purpose flour
$1\frac{1}{2}$ cups unsifted all-purpose flour	

Cream butter, cream cheese, sugar, egg and vanilla in large mixer bowl. Combine $1\frac{1}{2}$ cups flour, baking powder, salt and baking soda; blend into creamed mixture. Divide dough in half. Add cocoa to one half of dough; add $\frac{3}{4}$ cup flour to remaining half. Roll each half into a 9-inch square. (If too soft, chill 15 minutes.) Place chocolate square on top of vanilla; roll up jelly-roll style. Wrap tightly in wax paper or plastic wrap. Chill at least one hour or overnight. Slice dough $\frac{1}{4}$ inch thick; place on ungreased cookie sheet. Bake at 350° for 12 to 15 minutes or until lightly browned. Remove from cookie sheet; cool on wire rack. *About 3 dozen cookies.*

COOKIE CUES

Grease cookie sheet only if recipe calls for it. Dip a piece of wax paper or plastic wrap into shortening and rub evenly over cookie sheet. Do not use butter or margarine. Cookie dough should be placed on cool cookie sheet; cookies will spread before baking if sheet is too hot.

▲ PEANUT BUTTER CHIP CHOCOLATE COOKIES

1 cup butter or margarine	$\frac{3}{4}$ teaspoon baking soda
1½ cups sugar	$\frac{1}{2}$ teaspoon salt
2 eggs	1 package (12 ounces) Reese's Peanut Butter Flavored Chips (2 cups)
2 teaspoons vanilla	
2 cups unsifted all-purpose flour	
$\frac{2}{3}$ cup Hershey's Cocoa	

Cream butter, sugar, eggs and vanilla in large mixer bowl. Combine flour, cocoa, baking soda and salt; blend in. Stir in peanut butter chips. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 350° for 8 to 10 minutes. Cool 1 minute before removing to wire rack. *About 5 dozen cookies.*

CHOCOLATE BROWNIES

2 eggs	$\frac{1}{3}$ cup Hershey's Cocoa
1 cup sugar	$\frac{1}{4}$ teaspoon baking powder
$\frac{1}{2}$ teaspoon vanilla	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup butter or margarine, melted	$\frac{1}{2}$ cup chopped nuts (optional)
$\frac{1}{2}$ cup unsifted all-purpose flour	

Beat eggs in small mixer bowl. Gradually add sugar and vanilla; beat well. Blend in melted butter. Combine dry ingredients; gradually add to egg mixture until well blended. Stir in nuts. Spread in greased 8-inch square pan. Bake at 350° for 30 to 35 minutes or until brownie begins to pull away from edges of pan. Cool in pan. Frost if desired; cut into squares. *16 brownies.*

▲ "THE BEST" BROWNIES

½ cup vegetable oil or melted butter	½ cup Hershey's Cocoa
1 cup sugar	¼ teaspoon baking powder
1 teaspoon vanilla	¼ teaspoon salt
2 eggs	½ cup chopped nuts (optional)
½ cup unsifted all-purpose flour	

Blend oil, sugar and vanilla in a mixing bowl. Add eggs; beat well with spoon. Combine flour, cocoa, baking powder and salt; gradually add to egg mixture until well blended. Stir in nuts. Spread in greased 9-inch square pan. Bake at 350° for 20 to 25 minutes or until brownie begins to pull away from edges of pan. Cool in pan. Frost if desired; cut into squares. *16 brownies.*

CHOCOLATE BROWNIES DELUXE

½ cup butter or margarine	¼ teaspoon baking soda
1 cup sugar	¾ cup Hershey's Chocolate Flavored Syrup
2 eggs	1 cup Reese's Peanut Butter Flavored Chips (optional)
1 teaspoon vanilla	
1¼ cups unsifted all-purpose flour	
¼ cup Hershey's Cocoa	

Cream butter, sugar, eggs and vanilla in large mixer bowl. Combine flour, cocoa and baking soda; add alternately with chocolate syrup to creamed mixture. Stir in peanut butter chips. Spread in greased 13x9x2-inch pan; bake at 350° for 40 to 45 minutes or until brownie begins to pull away from edges of pan. Cool in pan. Frost if desired; cut into squares. *24 brownies.*

MAPLE-CHOCOLATE NUT BROWNIES

2 eggs	¼ teaspoon baking powder
1 cup sugar	¼ teaspoon salt
½ teaspoon vanilla	⅓ cup chopped nuts
½ cup butter or margarine, melted	¾ teaspoon maple flavoring
½ cup unsifted all-purpose flour	¼ cup Hershey's Cocoa

Beat eggs in small mixer bowl; gradually add sugar and vanilla. Blend in melted butter; beat well. Combine flour, baking powder and salt; add to egg mixture. Remove 1 cup batter; stir chopped nuts and maple flavoring into it. Add cocoa to batter remaining in bowl; blend until combined. Spread batters in alternate 2-inch-wide rows in greased 8-inch square pan. Zigzag rubber spatula or scraper through the batter lightly, being careful not to blend too well. Bake at 350° for 30 to 35 minutes or until brownie begins to pull away from edges of pan. Cool in pan. Sprinkle lightly with confectioners' sugar, if desired; cut into squares. *16 brownies.*

Candies

Peanut Butter-dipped Cocoa Bonbons	54
▲ Cocoa Mints	55
Creamy Cocoa Taffy	55
Cocoa Divinity	56
Fudge	57
Marshmallow-Nut Fudge	57
Two-Story Fudge.....	58
▲ Creamy Nut Fudge	59
Chocolate Popcorn Balls	59
▲ Peanuttty Chocolate Apples	60

PEANUT BUTTER-DIPPED COCOA BONBONS

2 packages (3 ounces each) cream cheese	1 package (12 ounces) Reese's Peanut Butter Flavored Chips (2 cups)
1 tablespoon milk	2 tablespoons vegetable shortening
4 cups confectioners' sugar	
$\frac{1}{3}$ cup Hershey's Cocoa	
1 teaspoon vanilla	
1 cup finely chopped nuts (optional)	

Beat cream cheese and milk in small mixer bowl; blend in confectioners' sugar, cocoa and vanilla. Stir in nuts. Chill until firm enough to handle, about 1 hour. Shape into $\frac{1}{2}$ -inch balls; place on wax paper-lined tray. Chill, uncovered, 3 to 4 hours or overnight. Centers should feel dry to touch.

Stir peanut butter chips and shortening in top of double boiler over hot, not boiling, water until melted. Using a fork or clean hat pin, dip each center into peanut butter mixture. Gently tap fork on side of pan to remove excess peanut butter mixture. Slide bonbon from fork upside down onto wax paper, swirling "thread" of peanut butter from fork across top for a decorative touch. Chill. Store in a cool place. *About 3½ dozen bonbons.*

MELTED PEANUT BUTTER CHIPS

If melted chips become grainy or too thick, add 1 tablespoon shortening or vegetable oil to each 6 ounces of chips; stir to blend. Return to heat (over hot water) if necessary.

▲ COCOA MINTS

1 cup Hershey's Cocoa	½ cup water
½ cup sweet butter, softened	9 cups sifted confectioners' sugar (2 pounds)
2 teaspoons peppermint extract	

Combine all ingredients in a large mixing bowl. Mix with hands until well blended. Add more water, ¼ teaspoon at a time, if needed to hold mixture together. Shape mixture into a ball; place on sheet of wax paper and roll out to ¼-inch thickness. Cut into desired shapes with cookie cutters; chill several hours. Store in an airtight container in a cool, dry place. *2½ pounds mints.*

CREAMY COCOA TAFFY

1½ cups sugar	2 teaspoons cider vinegar
¾ cup light corn syrup	
½ cup Hershey's Cocoa	¼ cup evaporated milk
⅛ teaspoon salt	1 tablespoon butter

Combine sugar, corn syrup, cocoa, salt and vinegar in heavy 2-quart saucepan. Cook and stir over medium heat until mixture boils; add evaporated milk and butter. Continue to cook, stirring occasionally, until mixture reaches 248° F. (firm-ball stage) or until small amount of syrup dropped into very cold water forms a firm ball. Bulb of candy thermometer should not rest on bottom of saucepan. Pour mixture into a buttered 9-inch square pan. Cool taffy until comfortable to handle. Butter hands; stretch taffy, folding and pulling until it is light in color and hard to pull. Place taffy on table; pull into ½-inch-wide strips. With buttered scissors, cut into 1-inch pieces. Wrap each in wax paper. *1½ pounds taffy.*

COCOA DIVINITY

3 tablespoons shortening	$\frac{1}{3}$ cup water 2 egg whites
$\frac{1}{2}$ cup Hershey's Cocoa	1 teaspoon vanilla
$2\frac{1}{2}$ cups sugar	$\frac{3}{4}$ cup chopped walnuts (optional)
$\frac{1}{4}$ teaspoon salt	
$\frac{1}{2}$ cup light corn syrup	

Melt shortening in top of double boiler over hot water; add cocoa and stir until smooth. Set aside over warm water. Combine sugar, salt, corn syrup and water in a 2-quart saucepan. Cook over medium heat, stirring constantly, until sugar dissolves and mixture boils. Boil, without stirring, to 246° F.; then beat egg whites in large mixer bowl until stiff peaks form. Continue to cook until syrup reaches 260° F. (hard-ball stage) or until small amount of syrup dropped into very cold water forms a hard ball; remove from heat. Immediately pour syrup in a thin stream into egg whites, beating on high speed. Add vanilla; beat until candy begins to hold its shape. Quickly blend in cocoa mixture; stir in walnuts. Drop by teaspoonfuls onto wax paper-covered baking sheet. Store in an airtight container. *3½ dozen candies.*

CANDY-MAKING HINTS

To get an accurate reading, be sure that your candy thermometer is standing upright and that the bulb is covered by liquid. The bulb should not be resting on the bottom of the pan.

FUDGE

$\frac{3}{4}$ cup Hershey's Cocoa	$\frac{1}{4}$ cup butter or margarine
3 cups sugar	1 teaspoon vanilla
$\frac{1}{8}$ teaspoon salt	
$1\frac{1}{2}$ cups milk	

Lightly grease 8- or 9-inch square pan. Thoroughly combine dry ingredients in a heavy 4-quart saucepan; stir in milk. Bring to a "bubbly" boil over medium heat, stirring constantly. Boil without stirring to 234° F. (soft-ball stage) or until small amount of syrup dropped into very cold water forms a soft ball. Bulb of candy thermometer should not rest on bottom of saucepan. Remove from heat; add butter and vanilla. Do *not* stir. Cool at room temperature to 110° F. (pan is barely warm to touch). Beat with wooden spoon until fudge thickens and loses its gloss. Quickly spread in prepared pan. Cool completely; cut into 1-inch squares.

VARIATION

Marshmallow-Nut Fudge: Increase Hershey's Cocoa to $\frac{3}{4}$ cup. Cook fudge as above. Add 1 cup marshmallow creme with butter and vanilla. Do not stir. Cool to 110° F. Beat 10 minutes; stir in 1 cup broken nuts and pour into pan. (Fudge will not set until it is poured into pan.)

TWO-STORY FUDGE

- | | |
|--|--|
| $\frac{1}{4}$ cup butter or
margarine, melted | 1 can (13 ounces)
evaporated milk
($1\frac{2}{3}$ cups) |
| $\frac{1}{2}$ cup Hershey's Cocoa | |
| 1 package (12 ounces)
Reese's Peanut
Butter Flavored
Chips (2 cups) | $\frac{1}{4}$ cup butter or
margarine |
| | 2 teaspoons vanilla |
| $4\frac{1}{2}$ cups sugar | |
| 1 jar (7 ounces)
marshmallow creme
(2 cups) | |

Blend $\frac{1}{4}$ cup melted butter and cocoa in medium bowl until smooth; set aside. Place peanut butter chips in second medium bowl; set aside. Combine sugar, marshmallow creme, evaporated milk and $\frac{1}{4}$ cup butter in heavy 4-quart saucepan. Cook, stirring constantly, over medium heat until mixture comes to a boil; boil and stir 5 minutes. Remove from heat. Stir in vanilla. Immediately add half of hot mixture to peanut butter chips, stirring until completely melted. Spread evenly in foil-lined 13x9x2-inch pan.

Stir remaining hot mixture into cocoa mixture; allow to cool 15 to 20 minutes. Beat until mixture loses its gloss. Spread evenly over top of peanut butter layer; cool. Remove from pan; remove foil. Cut into 1-inch squares. Store in airtight container in a cool, dry place.

▲CREAMY NUT FUDGE

1 cup Hershey's Cocoa	1 cup butter or
½ cup sugar	margarine
2 cans (14 ounces	1 cup coarsely
each) sweetened	chopped walnuts or
condensed milk	pecans
(2⅔ cups)	1½ teaspoons vanilla

Combine cocoa and sugar in 4-quart saucepan; blend in condensed milk. Add butter; cook, stirring constantly, over medium heat until mixture boils and becomes very thick. Boil and stir 10 minutes; remove from heat. Blend in nuts and vanilla; spread mixture evenly in a foil-lined 9-inch square pan. Chill 2 hours or until firm. Remove from pan; remove foil. Cut into 1-inch squares. Store in airtight container in a cool, dry place.

CHOCOLATE POPCORN BALLS

1¼ cups sugar	⅛ teaspoon salt
½ cup Hershey's Cocoa	2 tablespoons butter
¾ cup light corn syrup	¼ cup evaporated milk
2 teaspoons cider	2 quarts popped corn
vinegar	

Combine sugar, cocoa, corn syrup, vinegar and salt thoroughly in a heavy 4-quart saucepan. Add butter; cook, stirring constantly, over low heat until sugar dissolves and mixture comes to a boil. Gradually add evaporated milk; cook and stir over low heat until mixture reaches 265° F. (hard-ball stage) or until small amount of syrup dropped into very cold water forms a hard ball. Stir into popped corn. Butter hands; quickly roll large spoonfuls of mixture into 4-inch balls. 20 popcorn balls.

▲ PEANUTTY CHOCOLATE APPLES

8 wooden skewers	$\frac{1}{2}$ cup Hershey's Cocoa
8 medium-size apples, stems removed	$\frac{1}{2}$ cup confectioners' sugar
1 package (12 ounces) Reese's Peanut Butter Flavored Chips (2 cups)	$\frac{1}{2}$ cup shortening or vegetable oil*

Insert wooden skewer into each washed and thoroughly dried apple. Combine peanut butter chips, cocoa, confectioners' sugar and shortening in top of double boiler over hot water; stir constantly until chips are melted and mixture is smooth. Remove from heat. Dip apples in mixture; twirl to remove excess coating. (Return to low heat or add additional oil, 1 teaspoon at a time, if coating is too thick.) Allow to cool on wax paper-covered baking sheet. Refrigerate if desired. *8 apples.*

*Do not use butter or margarine.

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▲CHOCOLATE-CHERRY NO-BAKE MINI-TARTS

Cocoa Tart Shells (below)	$\frac{1}{2}$ cup coarsely chopped blanched almonds
1 package (3 ounces) cream cheese	$\frac{3}{4}$ cup candied cherries, quartered
2 cups confectioners' sugar	Candied cherries, halved
1 teaspoon vanilla	
$\frac{1}{4}$ teaspoon almond extract	

Prepare Cocoa Tart Shells. Beat cream cheese in small mixer bowl; gradually blend in confectioners' sugar, vanilla and almond extract until smooth. Stir in almonds and $\frac{1}{4}$ cup candied cherries. Spoon filling into tart shells; garnish with halved candied cherries. Chill until firm. *30 mini-tarts.*

Cocoa Tart Shells

2 cups confectioners' sugar	1 cup ground almonds
1 cup vanilla wafer crumbs	$\frac{1}{2}$ cup Hershey's Cocoa
	$\frac{1}{2}$ cup milk

Combine confectioners' sugar, vanilla wafer crumbs, ground almonds and cocoa in a mixing bowl. Sprinkle in milk, mixing until ingredients are moistened and cling together. Shape into walnut-size pieces; place in 30 paper-lined muffin cups ($1\frac{3}{4}$ inches in diameter). Press dough against bottom and side of each cup to form shell. Chill.

CHOCOLATE COCONUT CREAM PIE

9-inch baked pastry shell or crumb crust	$\frac{1}{2}$ cup flaked coconut
$\frac{2}{3}$ cup sugar	3 tablespoons Hershey's Cocoa
$\frac{1}{3}$ cup cornstarch	3 tablespoons sugar
$\frac{1}{4}$ teaspoon salt	2 tablespoons milk
3 cups milk	$\frac{1}{4}$ teaspoon cream of tartar
3 eggs, separated	6 tablespoons sugar
1 tablespoon butter	
2 teaspoons vanilla	

Prepare pie shell; cool. Combine $\frac{2}{3}$ cup sugar, cornstarch, salt and milk in medium saucepan. Beat egg yolks slightly; blend in. Stir constantly over medium heat until mixture boils; boil and stir 1 minute. Remove from heat; stir in butter and vanilla. Pour $1\frac{1}{2}$ cups cooked mixture into small bowl; stir in coconut. Set aside. Combine cocoa, 3 tablespoons sugar and 2 tablespoons milk in a small bowl; blend into remaining cooked mixture in saucepan. Return to heat; cook and stir constantly until mixture begins to boil. Remove from heat. Pour 1 cup chocolate mixture into pie shell; spread coconut mixture over chocolate. Top with remaining chocolate mixture; spread evenly.

Prepare meringue by beating egg whites with cream of tartar until foamy. Gradually add 6 tablespoons sugar; beat until stiff peaks form. Spread meringue onto hot pie filling, carefully sealing to edge of crust. Bake at 350° for 8 to 10 minutes or until lightly browned. Cool to room temperature; chill several hours.

CHOCOLATE- PEANUT BUTTER CHIP PIE

9-inch Peanut Butter Chip Crust (right)	1 envelope unflavored gelatine
1 cup Reese's Peanut Butter Flavored Chips	$\frac{1}{2}$ cup sugar
$\frac{1}{4}$ cup butter or margarine, melted	$1\frac{3}{4}$ cups milk
$\frac{1}{4}$ cup sugar	2 eggs, separated
3 tablespoons Hershey's Cocoa	1 teaspoon vanilla
	1 tablespoon sugar

Prepare Peanut Butter Chip Crust. Measure peanut butter chips into mixing bowl. Blend melted butter, $\frac{1}{4}$ cup sugar and cocoa until smooth in second bowl. Set aside. Combine gelatine and $\frac{1}{2}$ cup sugar in medium saucepan; add milk. Beat egg yolks slightly; add to gelatine. Cook and stir over medium heat until gelatine is dissolved and mixture lightly coats a spoon. Do not boil. Remove from heat; add vanilla. Immediately pour 1 cup hot mixture into peanut butter chips; stir until chips are melted and mixture is smooth. Add remaining hot mixture to cocoa mixture; stir until smooth with wire whisk. Chill both mixtures until partially set. Pour chocolate into pie shell.

Beat egg whites with 1 tablespoon sugar; fold into peanut butter mixture. Pour onto chocolate layer; chill completely. Garnish with sweetened whipped cream or non-dairy whipped topping, if desired.

Peanut Butter Chip Crust

- | | |
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| $\frac{3}{4}$ cup Reese's Peanut Butter Flavored Chips | 2 tablespoons sugar |
| 1 cup vanilla wafer crumbs or graham cracker crumbs | 5 tablespoons butter or margarine, melted and cooled |

Chop peanut butter chips; add to cookie crumbs and sugar. Stir in melted butter. Press into 9-inch pie pan; chill.

COCOA BAVARIAN PIE

- | | |
|--|--------------------------------|
| 9-inch baked pastry shell or crumb crust | 1 tablespoon light corn syrup |
| 1 envelope unflavored gelatine | 2 tablespoons butter |
| 1 cup milk | $\frac{3}{4}$ cup milk |
| $\frac{2}{3}$ cup sugar | $\frac{3}{4}$ teaspoon vanilla |
| 6 tablespoons Hershey's Cocoa | 1 cup heavy cream |

Prepare pie shell; cool. Sprinkle gelatine onto 1 cup milk in saucepan. Combine sugar and cocoa; add to mixture in saucepan. Add corn syrup. Cook and stir until mixture boils. Remove from heat; add butter and stir until melted. Blend in $\frac{3}{4}$ cup milk and vanilla. Pour into large mixer bowl. Cool; chill until almost set. Whip cream until stiff peaks form. Whip chocolate gelatine on medium speed until smooth. Blend half the whipped cream into chocolate on low speed just until smooth. Pour into pie shell; chill until set. Top with remaining whipped cream.

COCOA CHIFFON PIE

9-inch baked pastry shell or crumb crust	$\frac{1}{2}$ cup Hershey's Cocoa
1 envelope unflavored gelatine	$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ cup cold water	$1\frac{1}{4}$ cups milk
$\frac{1}{2}$ cup sugar	3 eggs, separated
	1 cup heavy cream

Prepare pie shell; cool. Mix gelatine and water in small bowl; allow to soften several minutes. Combine sugar, cocoa and salt in small saucepan; stir in milk and egg yolks. Cook and stir over low heat until mixture thickens but does not boil. Remove from heat; stir in gelatine until dissolved. Chill until syrupy. Whip cream until stiff; fold into chocolate. Beat egg whites until stiff; fold in. Pour into pie shell. Chill until set.

▲FUDGE PECAN PIE

9-inch unbaked pastry shell	3 eggs
$\frac{1}{2}$ cup sugar	3 tablespoons butter, melted
$\frac{1}{3}$ cup Hershey's Cocoa	$1\frac{1}{2}$ teaspoons vanilla
$\frac{1}{3}$ cup unsifted all-purpose flour	$\frac{1}{2}$ cup chopped pecans
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ cup pecan halves
$1\frac{1}{4}$ cups light corn syrup	

Prepare pastry shell; set aside. Combine all ingredients except pecans in mixer bowl; beat on medium speed 30 seconds (do not overbeat). Stir in chopped pecans; pour into shell. Arrange pecan halves on top. Bake at 350° for 1 hour; cool. For full flavor, cover and let stand 1 day before serving. Serve with whipped cream, if desired.

HERSHEY BAR PIE

Chocolate Petal Crust (below)	$\frac{1}{3}$ cup milk
1 bar ($\frac{1}{2}$ pound) Hershey's Milk Chocolate with Almonds or Milk Chocolate	$1\frac{1}{2}$ cups miniature or 15 regular marshmallows 1 cup heavy cream

Prepare Chocolate Petal Crust. Break bar into small pieces; chop almonds. Melt chocolate with milk in top of double boiler over hot water. Add marshmallows and stir until melted; cool completely. Whip cream until stiff; fold into chocolate mixture. Spoon into crust; chill several hours or until firm. Garnish if desired.

Chocolate Petal Crust

$\frac{1}{2}$ cup butter or margarine	$\frac{1}{2}$ cup Hershey's Cocoa
1 cup sugar	$\frac{3}{4}$ teaspoon baking soda
1 egg	$\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla	
$1\frac{1}{4}$ cups unsifted all-purpose flour	

Cream butter and sugar in small mixer bowl. Add egg and vanilla; beat well. Combine flour, cocoa, baking soda and salt; blend into creamed mixture. Shape into two $1\frac{1}{2}$ -inch-thick rolls. (Dough will be soft.) Wrap in wax paper; chill several hours or overnight. Cut 1 roll into $\frac{1}{8}$ -inch slices and arrange, edges touching, on bottom and side of 9-inch pie pan. (Spaces between cookies in crust fill in during baking.) Bake at 375° for 8 to 10 minutes. Cool.

NOTE: Leftover dough freezes well; use for pie crust or cookies.

CHOCOLATE CREAM PIE

9-inch baked pastry shell or crumb crust	3 cups milk
$\frac{1}{3}$ cup Hershey's Cocoa	3 tablespoons butter
$1\frac{1}{4}$ cups sugar	$1\frac{1}{2}$ teaspoons vanilla
$\frac{1}{3}$ cup cornstarch	Sweetened whipped cream
$\frac{1}{4}$ teaspoon salt	

Prepare pie shell; cool. Combine cocoa, sugar, cornstarch and salt in medium saucepan; blend in milk until smooth. Cook and stir over medium heat until mixture boils; boil and stir 3 minutes. Remove from heat; blend in butter and vanilla. Pour into pie shell; press plastic wrap onto surface. Chill 3 to 4 hours. Serve with sweetened whipped cream.

VARIATIONS

Mocha Cream Pie: Add 2 teaspoons instant coffee granules to dry ingredients.

Chocolate Banana Cream Pie: Prepare chocolate pie filling; cool 10 minutes. Cover bottom of baked pie shell with a small amount of filling. Slice 2 medium bananas onto filling and cover with remaining filling.

▲CHOCOLATE CRUMB CRUST

$1\frac{1}{2}$ cups vanilla wafer crumbs	6 tablespoons butter or margarine, melted
6 tablespoons Hershey's Cocoa	
$\frac{1}{3}$ cup confectioners' sugar	

Combine crumbs, cocoa and sugar in a bowl. Stir in butter. Press mixture onto bottom and up side of 9-inch pie pan; bake at 350° for 10 minutes. Cool.

Frostings and Sauces

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CHOCOLATE FUDGE FROSTINGS

	<i>1 cup</i>	<i>2 cups</i>
Butter or margarine	3 tablespoons	$\frac{1}{3}$ cup
Hershey's Cocoa		
Light flavor	2 tablespoons	3 tablespoons
Medium flavor	$\frac{1}{4}$ cup	$\frac{1}{3}$ cup
Dark flavor	$\frac{1}{2}$ cup	$\frac{2}{3}$ cup
Confectioners' sugar	$1\frac{1}{2}$ cups	$2\frac{2}{3}$ cups
Milk	2-3 tablespoons	$\frac{1}{3}$ cup
Vanilla	$\frac{1}{2}$ teaspoon	1 teaspoon

Melt butter in saucepan over medium heat. Add amount of cocoa for flavor you prefer. Heat just until mixture begins to boil, stirring constantly until smooth. Pour into small mixer bowl. Cool completely. Add confectioners' sugar alternately with milk, beating to spreading consistency. Blend in vanilla.

One cup frosts an 8- or 9-inch square or round cake or pan of brownies or top of a 13x9x2-inch cake or pan of brownies. Two cups fills and frosts an 8- or 9-inch two-layer cake or frosts 30 cupcakes.

VARIATION

Cocoa-Mint Frosting: Stir 1 tablespoon crushed peppermint candy into hot cocoa mixture.

▲CHOCOLATE BUTTER CREAM FROSTINGS

	1 cup	2 cups
Hershey's Cocoa		
Light flavor	2 tablespoons	$\frac{1}{4}$ cup
Medium		
flavor	$\frac{1}{4}$ cup	$\frac{1}{2}$ cup
Dark flavor	$\frac{1}{3}$ cup	$\frac{3}{4}$ cup
Confectioners'		
sugar	1 cup	2 $\frac{2}{3}$ cups
Butter or		
margarine	3 tablespoons	6 tablespoons
Milk or water	2 tablespoons	4-5 tablespoons
Vanilla	$\frac{1}{2}$ teaspoon	1 teaspoon

Choose amount of cocoa for flavor you prefer and combine with confectioners' sugar. Cream butter with $\frac{1}{2}$ cup of cocoa mixture in a small bowl. Add remaining cocoa mixture alternately with milk, beating to spreading consistency. Blend in vanilla. For a glossier frosting, add 1 tablespoon corn syrup.

One cup frosts an 8- or 9-inch square or round cake or pan of brownies or top of a 13x9x2-inch cake or pan of brownies. Two cups fills and frosts an 8- or 9-inch two-layer cake or frosts 30 cupcakes.

▲COCOA GLAZE

2 tablespoons butter	1 $\frac{1}{4}$ cups confectioners'
$\frac{1}{4}$ cup Hershey's Cocoa	sugar
3 tablespoons water	$\frac{1}{2}$ teaspoon vanilla

Melt butter in small saucepan over low heat; add cocoa and water, stirring constantly, until mixture thickens. Do not boil. Remove from heat. Blend in confectioners' sugar and vanilla; beat until smooth. *About 1 cup glaze.*

▲CREAMY BROWNIE FROSTING

3 tablespoons butter	½ teaspoon vanilla
3 tablespoons Hershey's Cocoa	1 cup confectioners' sugar
1 tablespoon light corn syrup or honey	1 to 2 tablespoons milk

Cream butter, cocoa, corn syrup and vanilla in small mixer bowl. Add confectioners' sugar and milk; beat to spreading consistency. *About 1 cup frosting.*

COCOA-CREAM CHEESE FROSTING

3 packages (3 ounces each) cream cheese, softened	6 cups sifted confectioners' sugar
⅓ cup butter or margarine	1 cup Hershey's Cocoa
	5 to 7 tablespoons light cream

Blend together cream cheese and butter in large mixer bowl. Combine sifted confectioners' sugar and cocoa; add gradually to cheese mixture. Blend in light cream. Fills and frosts three 8- or 9-inch layers. *About 3 cups frosting.*

MOCHA BUTTER FROSTING

- | | |
|--|--------------------------------|
| $\frac{1}{4}$ cup butter or
margarine, softened | $\frac{1}{2}$ teaspoon vanilla |
| 2 tablespoons
Hershey's Cocoa | 1 egg |
| $\frac{3}{4}$ teaspoon instant
coffee granules | 2 cups confectioners'
sugar |

Cream butter, cocoa, coffee granules and vanilla in small mixer bowl. Add egg; gradually beat in sugar until of spreading consistency. (Add 1 to 2 teaspoons water if too stiff to spread.) *About 1½ cups frosting.*

SEVEN MINUTE FROSTING

- | | |
|---------------|-------------------------|
| 2 egg whites | $\frac{1}{3}$ cup water |
| 1½ cups sugar | 1½ teaspoons vanilla |

Combine egg whites, sugar and water in top of double boiler over boiling water; beat about 7 minutes at high speed or until frosting holds its shape. Remove from heat; beat in vanilla. *About 3 cups frosting.*

VARIATION

Cocoa Seven Minute Frosting: Carefully fold in $\frac{1}{4}$ cup Hershey's Cocoa with vanilla.

▲CLASSIC COCOA SAUCE

6 tablespoons Hershey's Cocoa	$\frac{1}{4}$ cup butter
1 cup sugar	$\frac{1}{8}$ teaspoon salt
$\frac{3}{4}$ cup evaporated milk	$\frac{1}{2}$ teaspoon vanilla

Combine cocoa and sugar in a saucepan; blend in evaporated milk. Add butter and salt. Cook and stir constantly until mixture just begins to boil. Remove from heat; add vanilla. Serve warm over ice cream or other desserts. *About 2 cups sauce.*

SUNDAE SAUCE

$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ cup water
$\frac{1}{3}$ cup Hershey's Cocoa	$\frac{1}{4}$ cup light corn syrup
3 tablespoons cornstarch	$\frac{1}{4}$ cup butter
	1 teaspoon vanilla

Combine sugar, cocoa and cornstarch in small saucepan; blend in water and corn syrup. Cook over medium heat, stirring constantly, until mixture boils; reduce heat to low and boil 5 minutes. Remove from heat; stir in butter and vanilla. Serve warm. *About 1 $\frac{1}{2}$ cups sauce.*

HOT FUDGE SAUCE

$\frac{1}{2}$ cup Hershey's Cocoa	$\frac{1}{3}$ cup light corn syrup
$\frac{3}{4}$ cup sugar	$\frac{1}{3}$ cup butter
$\frac{2}{3}$ cup evaporated milk	1 teaspoon vanilla

Combine cocoa and sugar in saucepan; blend in evaporated milk and corn syrup. Cook over medium heat, stirring constantly, until mixture boils; boil and stir 1 minute. Remove from heat; stir in butter and vanilla. Serve warm. *About 2 cups sauce.*

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▲CHOCOLATE BANANA BREAD

1½ cups unsifted all-purpose flour	½ teaspoon salt
½ cup Hershey's Cocoa	½ cup shortening
¾ cup sugar	1 cup mashed ripe bananas (about 2 medium)
1 teaspoon baking powder	2 eggs, slightly beaten
½ teaspoon baking soda	Confectioners' sugar

Combine flour, cocoa, sugar, baking powder, baking soda and salt in large mixing bowl. Cut in shortening with pastry blender or two knives until mixture resembles coarse crumbs. Add bananas and eggs; stir with fork just until blended. Spread evenly into greased and floured 9x5x2¾-inch loaf pan. Bake at 350° for 50 to 55 minutes or until cake tester inserted in center comes out clean. Cool in pan 10 minutes; remove from pan. Cool completely; sprinkle with confectioners' sugar.

VARIATION

Fruited Chocolate Banana Bread: Stir in 1 cup raisins or finely chopped apricots just before baking.

CHOCOLATE-RAISIN BATTER BREAD

$\frac{2}{3}$ cup milk	2 eggs
$\frac{2}{3}$ cup sugar	3 cups unsifted all-purpose flour
$1\frac{1}{2}$ teaspoons salt	$\frac{1}{3}$ cup Hershey's Cocoa
$\frac{1}{4}$ cup butter or margarine	1 cup raisins
2 packages active dry yeast	Confectioners' Glaze (below)
$\frac{1}{2}$ cup warm water	

Scald milk; stir in sugar, salt and butter. Cool to lukewarm. Sprinkle yeast over warm water in large mixer bowl; stir until dissolved. Add milk mixture, eggs and $2\frac{1}{3}$ cups of the flour. Beat on medium speed about 2 minutes, scraping bowl occasionally. Cover; let rise in warm place until doubled in bulk, about 1 hour. Stir down. Combine remaining $\frac{2}{3}$ cup flour and cocoa; stir into yeast mixture. Add raisins. Spoon into well-greased 10-inch tube pan. Cover; let rise in warm place until doubled in bulk, about 1 hour. Bake at 375° about 40 minutes or until bread is lightly browned and sounds hollow when tapped. Remove from pan; cool on wire rack. While warm, drizzle with Confectioners' Glaze.

Confectioners' Glaze: Blend $1\frac{1}{2}$ cups confectioners' sugar, 1 tablespoon shortening and 2 to 3 tablespoons milk until smooth.

COCOA BRUNCH RINGS

$\frac{1}{2}$ cup milk	$\frac{1}{2}$ cup warm water
$\frac{1}{2}$ cup sugar	2 eggs, slightly beaten
1 teaspoon salt	$3\frac{1}{2}$ to $3\frac{3}{4}$ cups unsifted
$\frac{1}{2}$ cup butter or margarine	all-purpose flour
2 packages active dry yeast	$\frac{3}{4}$ cup Hershey's Cocoa
	Orange Filling (right)

Scald milk in small saucepan; stir in sugar, salt and butter. Cool to lukewarm. Sprinkle yeast over warm water in large bowl; stir until dissolved. Add milk mixture, eggs and 2 cups of the flour; beat until smooth. Combine $1\frac{1}{2}$ cups of the flour with cocoa; stir into yeast mixture. Turn out onto floured board; knead in more flour until dough is smooth enough to handle. Knead about 5 minutes or until smooth and elastic. Place in greased bowl; turn so greased side is up. Cover; let rise in warm place until doubled in bulk, about $1\frac{1}{2}$ hours. Punch down; turn over. Cover; let rise 30 minutes longer.

Divide dough in half. Roll each half into 13x9-inch rectangle. Spread each with a quarter of Orange Filling to within $\frac{1}{2}$ inch of edges. Roll dough from long side as for jelly roll; pinch edges to seal. Cut rolls into 1-inch slices; place slices in two greased 4- to 6-cup ring molds, sealed edges down. Tilt slices slightly and overlap them so filling shows. Let rise in warm place 45 minutes or until doubled in bulk. Bake at 350° for 20 to 25 minutes. Invert rings; frost with remaining filling. Serve warm.

Orange Filling

6 tablespoons butter or margarine	4 tablespoons orange juice
4 teaspoons grated orange peel	3 cups confectioners' sugar

Combine ingredients; blend on low speed of mixer until smooth.

▲ COCOA-SPICE MUFFINS

¼ cup butter or margarine, melted	½ teaspoon cinnamon
¼ cup Hershey's Cocoa	¼ teaspoon nutmeg
¾ cup applesauce	¼ teaspoon salt
1¼ cups unsifted all-purpose flour	1 egg, slightly beaten
1 cup sugar	½ cup chopped nuts or raisins
¾ teaspoon baking soda	Glaze (below)

Thoroughly combine melted butter and cocoa; add applesauce. Combine flour, sugar, baking soda, spices and salt in a mixing bowl. Blend in cocoa mixture and egg until dry ingredients are moistened. Stir in nuts. Fill 12 greased or paper-lined muffin cups (2½ inches in diameter) ¾ full with batter. Bake at 350° for 20 minutes or until cake tester inserted in center comes out clean. Drizzle Glaze on muffins. *12 muffins.*

Glaze: Blend 1 cup confectioners' sugar and 1½ tablespoons milk until smooth.

▲RAISIN-NUT MUFFINS

2¼ cups unsifted all-purpose flour	1½ teaspoons salt
¾ cup sugar	½ cup shortening
½ cup Hershey's Cocoa	2 eggs, slightly beaten
1 tablespoon baking powder	1¼ cups milk
	1 cup raisins
	½ cup chopped nuts

Combine flour, sugar, cocoa, baking powder and salt in large mixing bowl. Cut in shortening with pastry blender or two knives until mixture resembles coarse crumbs. Combine eggs and milk; add all at once to flour mixture, stirring just until dry ingredients are moistened. Stir raisins and nuts into the mixture. Do not overmix. Fill 24 greased or paper-lined muffin cups (2½ inches in diameter) ¾ full with batter. Bake at 400° for 20 minutes or until cake tester inserted in center comes out clean. *24 muffins.*

NOTE: These muffins freeze well. To reheat, place frozen muffins, wrapped in foil, in a 400° oven for about 20 minutes, or until warm.

HOW TO MEASURE INGREDIENTS

Measure shortening by packing firmly into a dry measuring cup with a spatula; this technique eliminates air pockets. Measure butter or margarine by using indicators on wrapper.

For best baking results, ingredients should be at room temperature.

COCOA SWIRL COFFEE CAKE

1½ cups unsifted all-purpose flour	1 teaspoon grated orange peel
¾ cup plus 2 tablespoons sugar	¾ cup confectioners' sugar
2½ teaspoons baking powder	½ cup chopped nuts
¾ teaspoon salt	¼ cup Hershey's Cocoa
¼ cup shortening	3 tablespoons butter, melted
2 eggs, slightly beaten	Orange Glaze (below)
⅔ cup orange juice	

Combine flour, sugar, baking powder and salt in mixing bowl. Cut in shortening with pastry blender until mixture resembles coarse crumbs. Add eggs, orange juice and orange peel; stir just until blended. Set batter aside. Combine confectioners' sugar, nuts and cocoa in a small bowl. Stir in melted butter to form a crumb mixture. Spread ¾ cup reserved batter evenly on bottom of a greased 8-inch square pan. Sprinkle half of crumb mixture over batter. Spread with 1 cup batter and sprinkle with remaining crumb mixture. Cover with remaining batter. Bake at 350° for 35 to 40 minutes or until cake tester inserted in center comes out clean. Cool slightly; spread with Orange Glaze. Serve warm. *9 to 12 servings.*

Orange Glaze: Combine 1 cup confectioners' sugar, 2 tablespoons orange juice and ¼ teaspoon grated orange peel in small bowl; blend until smooth. Spread on warm coffee cake.

RICH COCOA WAFFLES

1 cup unsifted all-purpose flour	$\frac{1}{4}$ teaspoon salt
$\frac{3}{4}$ cup sugar	2 eggs
$\frac{1}{2}$ cup Hershey's Cocoa	1 cup buttermilk or sour milk*
$\frac{1}{2}$ teaspoon baking powder	$\frac{1}{4}$ cup butter or margarine, melted
$\frac{1}{2}$ teaspoon baking soda	1 teaspoon vanilla

Combine flour, sugar, cocoa, baking powder, baking soda and salt in mixing bowl. Add eggs and buttermilk; beat just until blended. Gradually add melted butter, beating until smooth. Add vanilla. Bake in a waffle iron according to manufacturer's directions. *About 10 to 12 four-inch waffles.*

*To sour milk: Use 1 tablespoon vinegar plus milk to equal 1 cup.

CHOCOLATE DOUGHNUTS

3 tablespoons butter	1 tablespoon baking powder
$\frac{2}{3}$ cup sugar	1 teaspoon salt
1 egg	$\frac{1}{2}$ teaspoon nutmeg
$2\frac{1}{2}$ cups unsifted all-purpose flour	$\frac{2}{3}$ cup milk
$\frac{1}{2}$ cup Hershey's Cocoa	Confectioners' sugar

Cream butter, sugar and egg in large mixer bowl. Combine flour, cocoa, baking powder, salt and nutmeg; add alternately with milk to creamed mixture. If dough does not seem stiff enough to roll, gradually add small amounts of flour. Roll out on lightly floured board to $\frac{1}{2}$ -inch thickness; cut with floured cutter. Deep fry at 365° F. for 2 to 3 minutes, turning once during frying. Drain on paper; cool. Sprinkle with confectioners' sugar. *About 2 dozen doughnuts.*

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▲COCOA SYRUP

$\frac{3}{4}$ cup Hershey's Cocoa	1 cup hot water
$1\frac{1}{2}$ cups sugar	2 teaspoons vanilla
Dash salt	

Combine cocoa, sugar and salt in a medium saucepan; gradually stir in water until mixture is smooth. Bring to a boil over medium heat, stirring constantly; continue to cook and stir 3 minutes. Remove from heat; add vanilla. Pour into container; cool. Cover; refrigerate. Use to prepare cold drinks. (Add 1 to 2 tablespoons Cocoa Syrup to an 8-ounce glass of cold milk; stir until blended.) Or serve as topping for ice cream or desserts. *2 cups syrup.*

▲CHOCOLATE ICE CREAM SODA

2 to 3 tablespoons Cocoa Syrup (above)	2 scoops vanilla ice cream
$\frac{1}{4}$ cup chilled club soda	Chilled club soda

Stir together syrup and $\frac{1}{4}$ cup club soda in tall glass (about 12 ounces); add scoops of vanilla ice cream. Fill glass with additional club soda; lightly stir. Garnish with whipped cream and cherry, if desired. Serve with long-handled spoon and straw. *1 serving.*

▲FAVORITE HOT COCOA

$\frac{1}{4}$ cup plus
1 tablespoon
Hershey's Cocoa
 $\frac{1}{2}$ cup sugar

Dash salt
 $\frac{1}{3}$ cup hot water
1 quart milk
 $\frac{3}{4}$ teaspoon vanilla

Combine cocoa, sugar and salt in medium saucepan; blend in water. Bring to boil over medium heat, stirring constantly; boil and stir 2 minutes. Add milk; stir and heat to serving temperature. Do not boil. Remove from heat; add vanilla. Beat with rotary beater until foamy. *About 5 servings.*

For a Single Serving: Combine 1 tablespoon Hershey's Cocoa, 2 tablespoons sugar, dash salt and 1 tablespoon water; boil and stir 1 minute. Add 1 cup milk and $\frac{1}{8}$ teaspoon vanilla. Heat to serving temperature, stirring occasionally.

▲QUICKIE COCOA DRINK

1 tablespoon sugar
2 teaspoons Hershey's
Cocoa
1 tablespoon very hot
water

1 cup cold milk
 $\frac{1}{4}$ teaspoon vanilla
(optional)

Thoroughly blend sugar and cocoa in cup. Add hot water; stir until sugar is dissolved and mixture is well blended. Add cold milk and vanilla; stir. *1 serving.*

SPICED HOT COCOA

$\frac{1}{4}$ cup Hershey's Cocoa	$\frac{1}{2}$ cup hot water
$\frac{1}{3}$ cup sugar	$3\frac{1}{2}$ cups milk
$\frac{1}{2}$ teaspoon cinnamon	1 teaspoon vanilla
$\frac{1}{4}$ teaspoon nutmeg	Dash ground cloves
$\frac{1}{8}$ teaspoon salt	

Combine cocoa, sugar, cinnamon, nutmeg and salt in a saucepan; blend in hot water. Bring to boil over medium heat, stirring constantly; boil and stir 2 minutes. Add milk; heat to serving temperature, stirring occasionally. Do not boil. Remove from heat; add vanilla and cloves. Beat with rotary beater until foamy. Serve hot. Garnish with cinnamon sticks, if desired. *About 5 servings.*

HOT MULLED COCOA

$\frac{1}{4}$ cup Hershey's Cocoa	1 quart milk
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ cup light or dark rum
$\frac{1}{3}$ cup water	

Combine cocoa and sugar in medium saucepan; blend in water. Bring to boil over medium heat, stirring constantly; boil and stir 2 minutes. Add milk; heat to serving temperature, stirring occasionally. Do not boil. Remove from heat; add rum. Pour into mugs. Garnish with sweetened whipped cream and cinnamon sticks, if desired. *About 5 servings.*

VARIATION

Hot Mulled Mocha: Omit rum; blend in 2 teaspoons instant coffee granules.

▲FROSTY CHOCOLATE SHAKE

- | | |
|--|-----------------------|
| 1 cup water | ¼ cup Hershey's Cocoa |
| 1 can (14 ounces)
sweetened
condensed milk | 1 teaspoon vanilla |
| ½ cup smooth peanut
butter or | 4 cups ice cubes |
| 2 medium-size ripe
bananas | |

Combine all ingredients except ice in order listed in blender container; blend until smooth. Add ice cubes, 1 cup at a time, blending until smooth after each addition. Serve at once. *Five or six 8-ounce servings.*

MINT COCOA CUP

- | | |
|--|------------------------------|
| ¾ cup sugar | Whipped cream or |
| 6 tablespoons
Hershey's Cocoa | non-dairy whipped
topping |
| 1 cup hot water | |
| 1 quart milk | |
| ½ teaspoon mint
extract or 3 sprays
fresh mint | |

Combine sugar and cocoa in medium saucepan; add water. Cook and stir over medium heat until mixture begins to boil; boil and stir 2 minutes. Remove from heat. Add milk; beat with rotary beater. Cool. Add mint extract. Pour over crushed ice; top each serving with a spoonful of whipped cream. Garnish each with a spray of mint, if desired. *Five 8-ounce servings.*

COCOA MINT PUNCH

1 cup sugar	6 eggs, well beaten
½ cup Hershey's Cocoa	½ cup crème de cacao
1 quart milk	½ cup white crème de menthe
1 cup heavy cream	

Combine sugar, cocoa and 1 cup of the milk in a medium saucepan. Cook and stir over medium heat until mixture is smooth and sugar is dissolved. Remove from heat; add remaining milk, heavy cream, eggs and liqueurs. Chill until ready to serve. Beat with rotary beater just before serving. Pour into punch bowl; serve in punch cups over crushed ice. *About sixteen 4-ounce servings.*

▲HURRY-UP HOT COCOA

1 tablespoon Hershey's Cocoa.	Hot milk
2 tablespoons sugar	⅛ teaspoon vanilla (optional)
Dash salt	

Combine cocoa, sugar and salt in a cup. Stir in hot milk to fill cup. Add vanilla; stir until blended. *1 serving.*

VARIATIONS

▲Canadian Cocoa: Add ⅛ teaspoon maple extract.

▲Irish Mint Cocoa: Add ⅛ teaspoon pure mint and peppermint extract.

▲Orange Cocoa Cappuccino: Add ⅛ teaspoon pure orange extract.

▲Swiss Mocha: Add ½ teaspoon instant coffee granules.

▲Viennese Cocoa: Add a dash ground cinnamon and a dash ground nutmeg. Serve with a cinnamon stick.

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On most microwave ovens, the high setting is standard, 600–675 watts. Lower power levels and cooking patterns vary with different models and are not standardized.

In these recipes, settings are designated as follows:

High = full power (600–700 watts)

Medium high = $\frac{3}{4}$ power (425–475 watts)

Medium = $\frac{1}{2}$ power (300–350 watts)

Low = $\frac{1}{3}$ power (175–225 watts)

Cooking times given are only guidelines and will vary with cooking pattern and power settings of your microwave oven. When the food reaches the result the recipe describes, it is “done”—for example, “Microwave on medium ($\frac{1}{2}$ power) *until softened*, about $\frac{1}{2}$ to 1 minute.”

For cookies and muffins, cooking time is regulated to exact number of items stated in the recipe. For fewer items, decrease time; for more items, increase time. Results are best if food is stirred or rotated several times during cooking.

CHOCOLATE CHEESE PIE

Graham Cracker Crust (below)	1 egg
1 package (8 ounces) cream cheese	1 teaspoon vanilla
$\frac{1}{3}$ cup sugar	1 cup dairy sour cream
2 tablespoons Hershey's Cocoa	$\frac{1}{4}$ cup sugar
	$\frac{1}{2}$ teaspoon vanilla

Prepare Graham Cracker Crust; cool. Microwave cream cheese in glass mixing bowl on medium ($\frac{1}{2}$ power) until softened, about $\frac{1}{2}$ to 1 minute. Add $\frac{1}{3}$ cup sugar and cocoa; blend well. Add egg and vanilla; beat well. Pour into crumb crust. Microwave on medium-high ($\frac{2}{3}$ power) for $1\frac{1}{2}$ minutes; turn pie plate $\frac{1}{4}$ turn. Continue cooking for $1\frac{1}{2}$ to $2\frac{1}{2}$ minutes or until set. Combine sour cream, $\frac{1}{4}$ cup sugar and vanilla; spread evenly over cream cheese layer. Microwave on low ($\frac{1}{3}$ power) just until topping is warm. Refrigerate until well chilled.

Graham Cracker Crust: In 9-inch glass pie plate, microwave $\frac{1}{4}$ cup butter or margarine on high (full power) until melted, about $\frac{1}{2}$ to 1 minute. Stir in $1\frac{1}{4}$ cups graham cracker crumbs and 2 tablespoons sugar; press mixture on bottom and side of pie plate. Microwave on high for 45 seconds; turn plate $\frac{1}{4}$ turn. Continue microwaving until lightly browned, about 45 seconds.

CHOCOLATE MOUSSE

6 tablespoons Hershey's Cocoa	$\frac{1}{8}$ teaspoon salt
2 tablespoons vegetable oil	3 eggs, separated
1 envelope unflavored gelatine	1 teaspoon vanilla
1 cup milk	$\frac{1}{3}$ cup sugar
$\frac{1}{3}$ cup sugar	1 cup heavy cream, whipped, or 2 cups non-dairy whipped topping

Combine cocoa and oil until smooth in a large glass mixing bowl. Soften gelatine in milk for 5 minutes in glass cup; microwave on high (full power) until warm, about 1 to $1\frac{1}{2}$ minutes. Add gelatine-milk mixture to cocoa along with $\frac{1}{3}$ cup sugar and salt. Microwave on medium ($\frac{1}{2}$ power) for 5 minutes; stir and continue cooking on medium until slightly thickened, about 2 to 3 minutes. Beat egg yolks slightly. Add about $\frac{1}{2}$ cup of hot mixture to egg yolks; blend. Return to hot mixture; stir in vanilla until mixture is well blended. Press plastic wrap onto surface; chill until mixture mounds when dropped from spoon. Beat egg whites in small mixer bowl until foamy; gradually beat in $\frac{1}{3}$ cup sugar until stiff peaks hold. Gently fold egg whites and whipped cream into chocolate mixture. Spoon into individual dessert dishes or 9-inch baked pie shell. Chill until set; garnish with additional whipped cream, if desired. 8 servings.

▲MICROWAVE CHOCOLATE PUDDING

$\frac{2}{3}$ cup sugar	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ cup Hershey's Cocoa	$2\frac{1}{4}$ cups milk
3 tablespoons cornstarch	2 tablespoons butter
	1 teaspoon vanilla

Combine sugar, cocoa, cornstarch and salt in medium-size glass mixing bowl; gradually stir in milk. Microwave on high (full power) for 5 minutes, stirring once during cooking time. Microwave on high until mixture is cooked and thickened, about 1 to 2 minutes more. Stir in butter and vanilla; pour into individual serving dishes or 8-inch baked pie shell. Press plastic wrap onto surface; chill. *4 or 5 servings.*

▲EASIEST-EVER COCOA FUDGE

$3\frac{3}{4}$ cups confectioners' sugar (1 pound)	$\frac{1}{2}$ cup butter
$\frac{1}{2}$ cup Hershey's Cocoa	1 tablespoon vanilla
$\frac{1}{4}$ cup milk	$\frac{1}{2}$ cup chopped nuts (optional)

Microwave confectioners' sugar, cocoa, milk and butter on high (full power) until butter is melted, about 2 to 3 minutes; stir until smooth. Blend in vanilla and nuts. Spread into buttered 8-inch square pan; cool. Cut into squares.

▲ FAVORITE HOT COCOA

3 tablespoons
Hershey's Cocoa
5 tablespoons sugar
Dash salt

3 tablespoons hot
water
2 cups milk
¼ teaspoon vanilla

Combine cocoa, sugar, salt and hot water in a heatproof glass pitcher (3- to 4-cup capacity). Microwave on high (full power) until boiling, about 1 to 1½ minutes. Add milk; cook on high until hot, about 1½ to 2 minutes. Stir in vanilla. *4 servings.*

LIGHT CHOCOLATE POUND CAKE

1 cup butter
3 cups sugar
½ cup shortening
1 teaspoon vanilla
5 eggs
3 cups unsifted
all-purpose flour

6 tablespoons
Hershey's Cocoa
½ teaspoon baking
powder
½ teaspoon salt
1 cup milk
Confectioners' sugar

Cream butter, sugar, shortening and vanilla until light and fluffy. Add eggs; beat well. Combine flour, cocoa, baking powder and salt; add alternately with milk to creamed mixture. Beat until well blended. Pour into greased microwave Bundt pan (12-cup capacity); microwave on high (full power) until cake is pulling away from side of pan and cake tester comes out clean, 18 to 20 minutes. (Important: Turn ¼ turn every 5 minutes of cooking time.) Let stand 30 minutes on wooden board; remove from pan. Cool completely. Sprinkle with confectioners' sugar or frost as desired.

COCOA POUND CAKE

1½ cups butter or margarine	1 cup buttermilk or sour milk*
3 cups sugar	2 cups unsifted all-purpose flour
5 eggs	¾ cup Hershey's Cocoa
2 teaspoons vanilla	1 teaspoon salt
2 teaspoons instant coffee granules	¼ teaspoon baking powder
¼ cup hot water	

Cream butter and sugar until light and fluffy. Add eggs and vanilla; beat well. Dissolve coffee granules in hot water; combine with buttermilk and set aside. Combine flour, cocoa, salt and baking powder; add alternately with coffee mixture to creamed mixture. Beat just until blended. Pour batter into greased microwave Bundt pan (12-cup capacity). Microwave on high (full power) until cake is pulling away from side of pan and cake tester comes out clean, 17 to 19 minutes. (Important: Turn ¼ turn every 5 minutes of cooking time.) Let stand 30 minutes on wooden board; remove from pan. Cool completely; frost if desired.

*To sour milk: Use 1 tablespoon vinegar plus milk to equal 1 cup.

▲COCOA FUDGE FROSTING

½ cup butter or margarine	3¾ cups confectioners' sugar (1 pound)
½ cup Hershey's Cocoa	1 teaspoon vanilla
⅓ cup milk	

Microwave butter in glass bowl on high (full power) until melted, about 1 minute. Stir in cocoa until smooth; microwave on high until mixture boils, ½ to 1 minute. Add milk and confectioners' sugar. Beat to spreading consistency; blend in vanilla. Spread while warm. *About 2 cups frosting.*

COCOA BROWNIES

$\frac{1}{2}$ cup butter or margarine	1 cup unsifted all-purpose flour
2 tablespoons shortening	$\frac{1}{4}$ teaspoon baking powder
6 tablespoons Hershey's Cocoa	$\frac{1}{4}$ teaspoon salt
1 cup sugar	$\frac{1}{2}$ teaspoon vanilla
2 eggs	$\frac{1}{2}$ cup chopped nuts

Microwave butter and shortening in medium-size glass mixing bowl on high (full power) for about 1 minute. Stir in cocoa until smooth; blend in sugar. Add eggs; beat well. Stir in remaining ingredients. Spread batter in lightly greased 8-inch round glass baking dish. Microwave on medium ($\frac{1}{2}$ power) for 7 minutes, turning dish $\frac{1}{4}$ turn every 3 minutes. Microwave on high (full power) until puffed and dry on top, about 3 to 4 minutes. Cool until set.

▲COCOA MUFFINS

1 cup unsifted all-purpose flour	$\frac{1}{2}$ teaspoon salt
$\frac{2}{3}$ cup sugar	$\frac{1}{2}$ cup milk
$\frac{1}{4}$ cup Hershey's Cocoa	$\frac{1}{4}$ cup vegetable oil
2 teaspoons baking powder	1 egg, slightly beaten
	1 cup raisins
	$\frac{1}{2}$ cup chopped nuts

Combine dry ingredients in glass mixing bowl. Add milk, oil and egg all at once; stir just until moistened. Fold in raisins and nuts. Fill 7 paper muffin cups ($2\frac{1}{2}$ inches in diameter) $\frac{1}{2}$ full with batter; place in microwave cupcake or muffin maker. Microwave on high (full power) for about 2 to $2\frac{1}{2}$ minutes, turning $\frac{1}{4}$ turn after 1 minute, $1\frac{1}{2}$ minutes and 2 minutes. Repeat with remaining batter. Serve warm. *14 muffins.*

CHOCOLATE UPSIDE-DOWN CAKE

3 tablespoons butter or margarine	1 cup sugar
$\frac{1}{3}$ cup packed brown sugar	$\frac{1}{3}$ cup Hershey's Cocoa
1 can (16 ounces) pineapple rings, drained	$\frac{3}{4}$ teaspoon baking soda
$\frac{1}{2}$ cup maraschino cherries, drained	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ cup pecan pieces	$\frac{1}{4}$ cup butter or margarine, softened
1 cup unsifted all-purpose flour	$\frac{3}{4}$ cup dairy sour cream
	2 eggs
	1 teaspoon vanilla

Microwave the 3 tablespoons butter on high (full power) until melted, about $\frac{1}{2}$ to 1 minute, in micro-proof 2-quart tube pan or 8-inch square glass dish. Stir in brown sugar; spread evenly over bottom of pan. Arrange pineapple rings, cherries and pecan pieces in decorative design over mixture in pan; set aside.

Combine flour, sugar, cocoa, baking soda and salt in large mixer bowl. Blend in $\frac{1}{4}$ cup butter, sour cream, eggs and vanilla; beat 2 minutes on medium speed. Carefully pour over fruit and nuts in pan. Microwave on high (full power) for 8 to 10 minutes, turning pan $\frac{1}{4}$ turn every 3 minutes of cooking time, until top no longer appears moist. Let stand 15 minutes; cake should be pulling away from side of pan and cake tester should come out clean. Immediately invert onto serving plate.



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